

goodfood

Middle East

Nice as pie

FRIDAY NIGHT FAKEAWAYS

Healthier and cheaper

CHEFS ABOUT TOWN

- Chris and Jeff Galvin
- Michel Roux Jr.

Crisp, buttery pastry with fruity fillings

Make it FOR EASTER



Gravadlax with celeriac & fennel salad



Hot cross buns



Roast beef with caramelised onion gravy



Lemony Easter chicks

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Welcome to April!

Easter – the first long holiday of the year that sees gorgeous roast dinners become dinner party acceptable again following a few months of ‘cutting back’ after Christmas. So, we’re celebrating with show-stopping recipes for the whole family!

Inside this issue, you’ll find roasts showcasing succulent cuts of lamb, beef and chicken, all of which are perfect for serving at Easter lunch. Accompanied by thick caramelised onion gravy, honey glazed carrots with a crunch, creamy mustard mash, and soft but crisp Yorkies, the spread is sure to impress (*Easter lunch*, p25).

And, with the children off school, we have kid-friendly recipes to help keep them busy making dessert. We’re talking deliciously nourish chocolate truffle cake and lemony meringue Easter chicks, that’ll ensure they’re entertained for hours (*Family Easter baking*, p32).

This month, we’re also taking a step back to basics – saying goodbye to unhealthy, expensive take outs and whipping up homemade versions of our favourite takeaways (*Friday night fakeaways*, p51) – they are all surprisingly so easy to make and will save you a small fortune, why not give it a try?

In line with making things from scratch, this issue features a stunning selection of buttery, flaky puff pastry recipes on page 61, as well as a fantastic guide to making shortcrust pastry and decorating it to make the most beautiful pies (*Nice as pie*, p68).

Have a wonderful time in the kitchen this month, everyone – and enjoy indulging on that roast!

Until next month,



Sophie
Editor

WHAT WE'RE LOVING!



“This chocolate pie with toffee sauce and coffee cream is simply delicious,” says sales executive, Liz.



Sales director, Michael says: “Our recipe for fish and chips with coconut batter and tartare sauce is like going to a fish and chip shop back in the UK!”



“If you’re saying no to takeaways this month, these Singapore noodles with prawns are a perfect alternative to make at home,” says graphic designer, Froilan.



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Our recipe descriptions

V Suitable for vegetarians.

❄ You can freeze it.

❄ Not suitable for freezing.

Easy Simple recipes even beginners can make.

A little effort These require a bit more skill and confidence – such as making pastry.

More of a challenge Recipes aimed at experienced cooks.

Low fat 12g or less per portion.

Low cal 500 calories or less per main.

Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

Good for you Low in saturated fat, low in salt.

Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

1 of 5-a-day The number of portions of fruit and/or veg contained in a serving.

Vit C **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

GLUTEN FREE Indicates a recipe is free from gluten.

Some recipes contain pork & alcohol.

These are clearly marked and are for non-Muslims only. Look for these symbols:

P Contains pork.

A Contains alcohol.



For everything I need to know about meat cuts, I got it from your March issue! I've only started trying to cook recently and BBC Good Food ME has been my trusted companion so far. I now have some barbeque recipes to amuse my friends with. Thank you for giving me some idea on what to get my mom for Mother's Day too! Your Brunch Guide told me where I can take her for that special day. You rock, BBC Good Food ME!

Shanna Uy



I have to commend BBC Good Food ME for its cakes. The butterscotch banana pie recipe from March issue has become all the rage in my house. Please keep the scrumptious dessert and cake recipes coming – they're the best!

Janet Parkinson



Win!

The Winner of the Star Letter gets a **DHS 1,000 Shopping Voucher from Tavola**, The leading retailer of European products and essential items for kitchens. Tavola is a one-stop shop for bakeware, tableware, high quality cookware and premium brands such as Mauviel, Le Creuset, and Zwilling Kitchen knives. They have stores in the UAE and Qatar, as well as across the GCC.

STAR LETTER





Last month, I was informed that four of my friends were planning to visit Dubai. This meant that I was going to be in charge of charting out an itinerary covering the best and the most happening things in the city. Although I'm aware of the very typical dhow cruises and desert safaris, I had to come up with ideas better than that to let the city charm them. Thanks to being a consistent reader of BBC Good Food ME, I was in no short supply of fun and unique concepts for all of us to indulge in. We added a visit to the Farmers' Market to our Friday schedule and scribbled a Pond Park visit to check out Saturday Ripe Market. I collected everything I needed to know about Food Truck options from the February issue and booked a table for the amazing 'Dinner in the Sky', thanks to details on another issue. I even remembered Frying Pan Food Trails from an older issue and decided to check out Le Petit Chef to wow my guests. The magazine has kept me abreast of all things 'edible cool' in Dubai and this has enabled me to plan out an incredible itinerary for my friends, who are all foodies. Thank you for your constant efforts to report on the best, the new and the genuine updates on the UAE dining scene.



Waleed Ahmed

TALK TO US!

Email us on feedback@bbcgoodfoodme.com with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on:     @bbcgoodfoodme

Or, you could write to us at: The Editor, BBC Good Food Middle East. Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.

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NEWS *nibbles*

What's hot and happening in the culinary world, here and around the globe.



LOVE EGGS?



Eggs are showing up at every meal time these days, from breakfast to dinner. But how healthy are they? Eggs are cheap and a handy source of high-quality protein, which is particularly useful for vegetarians. They also contain zinc, iron and copper, vitamins A, D, E, B6 and B12, and several heart-friendly nutrients such as betaine and choline.

Eggs do contain cholesterol, and this used to be a concern – we were advised to limit the number we ate. However, recent research shows that eating a moderate number as part of a healthy balanced diet won't increase the risk of heart disease for most people. As a result, there is no official limit on how many you should eat per day – but it's best to poach, boil or scramble them rather than fry. By Sarah Lienard.

KITCHEN GOODIES

For eye-catching kitchenware and table-top accessories, Bits&Pieces has opened at City Walk II. The company prides itself on sourcing the functional to the unique from all over the world, and stocks everything from textiles and candles, to hand-blown glass sets, plates and decorative pieces. The new Dubai store stocks an array of contemporary and coveted designers, offering one of a kind pieces designed to bring life to any happy kitchen. Hero designs on display include: Arthur Court, Razzetti, Vanessa Mitrani, and Ravissant. Visit bitsandpieces.ae.

THE BEST BITES

ASK THE EXPERT



Sally Prosser

Author of award-winning food and travel blog mycustardpie.com and keen eater. Champion of sourcing local, ethical, seasonal ingredients, knowing where your food comes from and the impact it has on your health and the planet. Loves custard.

This month, Sally lends advice on where to visit in Dubai for a completely unique dining experience...

Imagine a place where the waiting staff don't speak. Instead they guide with the wave of a hand and appear silently to place your eating utensils beside your plate. This could be an assortment of tools, including a trowel and rubber gloves, rather than the usual cutlery. Nothing is at it seems and without a menu the whole experience has a sense of discovery. Your starter may look like a smashed ice cream cone; a palate cleanser dissolves to almost nothing after being created in a cloud of dry ice; your dessert may have been on the table all along, neatly disguised as a trug of plants. You may have to dig for chocolate truffles in edible soil. No dining event is ever the same at an Inked 'creative expression'. For more information about Inked or to book a table, visit inked.ae.

Based on a time when there wasn't enough food to go around among servicemen in the islands in the Philippines, a



seafood boodle is now centred on messy abundance. You need to get there early to bag a table as even on a weekday night this is a popular concept among the mainly Filipino audience. A big plastic sheet covers the table and each diner is issued with gloves. You place your order for seafood and your preferred sauce and when it's ready the whole lot, including rice, is dumped in the middle – no plates, no cutlery. The 'boodle fight' is about digging in with your hands for the choicest morsels. Great fun with a crowd. Dampa Seafood Grill is the most well-known but there are several in the Deira City Centre area.

If you fancy the idea of eating at a table suspended 50 metres up, dangling from a crane over the sea you're a braver person than me. The views look stunning and Dinner in the Sky UAE certainly fits the bill of unique dining. For more information, see dinnerinthesky.ae/en.



Fresh fish to your door

Love fish and seafood, but struggling to find high-quality products? Fishbox is now operating in the UAE to solve your sourcing issues, with convenience. Delivering straight to your door, the new Fishbox service sources top quality fish and seafood from all parts of the globe including the UK, Japan, Turkey and the Maldives, plus others. Fresh produce such as salmon from Norway, line-caught haddock from the Faroe Islands and Dover sole from Cornwall is all transported by airfreight to the UAE in daily shipments from over fifteen countries nearly twenty times a week. All products by Fishbox are carefully sourced and the company's supply chain is certified to the very highest of levels – so you're guaranteed the best in quality. Fishbox is open for orders seven days a week with a delivery option from Saturday to Thursday. For more information or to place an order, visit fishbox.ae, see on Facebook at [FISHBOXDUBAI](https://www.facebook.com/FISHBOXDUBAI), or Instagram [@fishboxdubai](https://www.instagram.com/fishboxdubai).

ALL ABOUT MUSHROOMS

Spinneys launches new range of Vitamin D-enriched mushrooms



Love mushrooms? Well, Spinneys has launched a new range of SpinneysFOOD Vitamin D-Enriched Mushrooms, which are available now from select Spinneys stores across the UAE. Sourced from Monaghan Mushrooms, a specialist, family-run mushroom producer based in Co. Monaghan, Ireland, the 'SpinneysFOOD

Vitamin D-Enriched Mushrooms' have been specially fortified with Vitamin D. A serving of just six of these mushrooms a day will provide an adult's RDA (recommended daily allowance) of Vitamin D. Hailed by many as a natural 'wonder vitamin', Vitamin D is vital for optimum human health, with benefits ranging from regulating calcium and phosphate levels in the body, which are needed for healthy bones and teeth, to maintaining muscle function and aiding the normal function of the immune system. Simply add mushrooms to risottos, make juicy stuffed mushrooms or handy, one-pot mushroom stroganoffs, and more – for mushroom recipes, visit bbcgoodfoodme.com.

COOKBOOK SIGNING

Author Lara Ariss will be in Dubai on April 15 to host a book signing for her new release, *Levantine Harvest*, which features a foreword by Greg Malouf. The event will be held at Comptoir 102, Jumeirah Beach Road, from 11am to 3pm, and all are welcome. Lara's book is all about honest recipes that don't deceive or disappoint. She believes in simple cooking to produce simply divine dishes. *Levantine Harvest* is priced at Dhs45 and now available at all major bookstores in the UAE.



Top product picks



How adorable are these Easter solid milk chocolate lollies? Available from Marks & Spencer stores across the UAE. Priced at Dhs15 per 32g.



Make this year's Easter hunt extra special with one of these pretty, pastel Salla baskets. Priced at Dhs40 (small) and

Dhs45 (medium), they are available in different designs and colours. Salla offers delivery service anywhere in the UAE. See salla.ae.

If you can't choose between grilling and griddling, don't compromise. With these double-sided titanium coated non-stick Mopita rider pans you can choose the type of cooking you need, according to the dish you are preparing. The griddle has both a ridged and a flat side, with a removable handle. Priced from Dhs375 and available at all Jashanmal Home Stores in the UAE.



Books for cooks



On the Pulse by
Georgina
Fuggle (Dhs80,
Kyle Books)
Nutritious,
cheap and

filling, pulses are a brilliant staple, and this collection of modern recipes shows how versatile they can be. Ideal for family meals, there are comforting pies, stews, curries, soups, roasts, cakes and bakes. There's a handy guide to the varieties of pulses, soaking and cooking times too.

Must-try recipe Cheese & cannellini bean pie with fennel seed pastry.



Gatherings by
Flora Shedden
(Dhs115,
Octopus
Publishing)

Flora was just
19 when she

reached the semi-finals of 2014's *Great British Bake Off*, impressing the judges with her complex bakes. She's pared things back for her debut book, focusing on relaxed dishes for sharing – slow-roast meats, platters of salads and beautiful desserts.

Must-try recipe Sloe gin-braised venison.



Healthy Baking
by Jordan
Bourke
(Dhs92, Orion)
Irish chef
Jordan
champions

'real' bread and makes bakes healthier by using natural ingredients, ancient grains such as spelt and rye, and fermenting. His sweet bakes, including plum & raspberry buckwheat crumble, are free from refined sugar and packed with fruit, nuts and spices. There are lots of dinner ideas too, with tarts, pizzas and whole baked vegetables.

Must-try recipe Kimchi sourdough.

MENU DECODER Mexican tacos

This month, we explore a restaurant trend, highlighting the key dishes and ingredients. This month, Laura Sheffield, the founder of Mexican restaurant Corazón, explains what's on the menu.

Achiote A bright orange-red paste or powder, from ground annatto seeds, with an earthy flavour. Used as a marinade, and to flavour soups and stews.

Adobo A 'rub' used to marinate meats. It's a little like a curry paste, made with puréed chillies, garlic, ginger and cumin, plus other spices of the chef's choosing.

Campechana A Mexican mixed seafood cocktail, which usually contains ketchup, clamato (clam and tomato juice), chillies, cucumber and avocado.

Carnitas Means 'little meats' – it's usually made with pork, but duck carnitas are gaining in popularity. Similar to a confit – rich, fatty meat is cooked for a few hours, then shredded. Often served with chicharrón (fried skin) and salsa verde.

Esquites Sweetcorn is stripped from the cob and served in a bowl topped with lime, chilli and mayo.

Pozole A rich feast of a soup traditionally made with pork (but sometimes chicken or turkey) and hominy corn – giant corn kernels, with a puffy, chewy consistency.

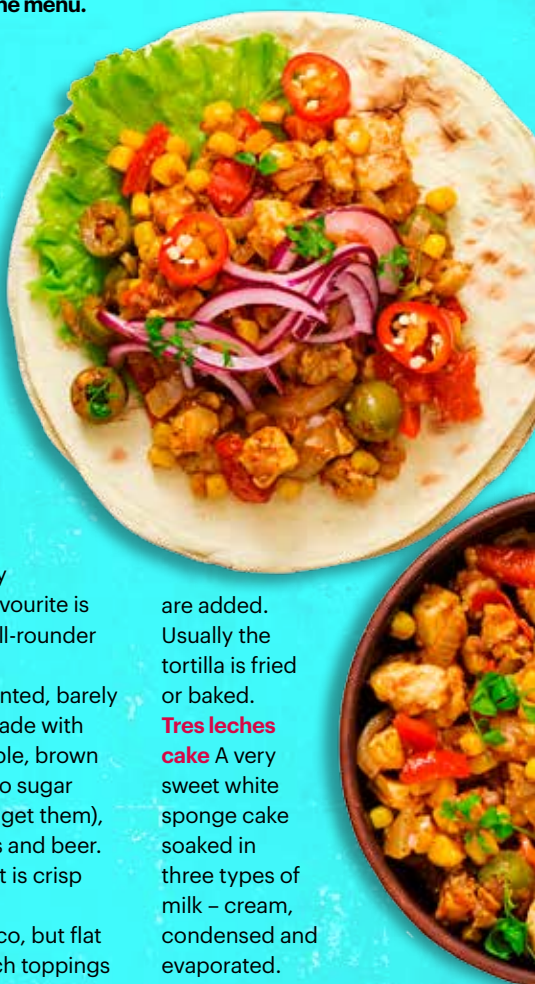
Salsa borracha Translates as 'drunken' salsa – beer is commonly added, but our favourite is mezcal. A great all-rounder salsa.

Tepache A fermented, barely alcoholic drink made with chopped pineapple, brown sugar (or piloncillo sugar cones, if you can get them), cinnamon, cloves and beer. Served over ice, it is crisp and refreshing.

Tostada Like a taco, but flat and crisp, to which toppings

are added. Usually the tortilla is fried or baked.

Tres leches cake A very sweet white sponge cake soaked in three types of milk – cream, condensed and evaporated.



HEALTH NEWS

Food myths: fact or fiction?

Is it safe to eat food off the floor? And can you eat raw fish? We asked the Food Standards Agency for the truth

Can you eat raw beansprouts?

Beansprouts that can be eaten raw will be labelled 'ready to eat' – check the packaging carefully to make sure. If not, it is important to wash and thoroughly cook them.

Does the 'five-second rule' actually exist?

This is the idea that if you drop food and pick it up quickly enough, it will still be safe to eat. Most floors have dirt and bacteria on them, which can be instantly transmitted to a dropped item – therefore this is a myth!



Is it safe to eat uncooked fish?

Yes – if the fish has undergone an appropriate freezing treatment. Some fish contain parasites that may be a health risk to the consumer – products that are intended to be eaten raw should have undergone treatment before being sold. If you're making your own sushi at home, freeze the fish for at least four days before using it.

Sarah Lienard



INTRODUCING The sushi burrito

Sushi has been on a roll for some years now. It comes in all shapes and sizes, and can be filled with just about anything. However, if you think you've seen it all, think again. In a marriage of two popular cuisines, the sushi roll is now united with a Mexican burrito to make a sushi burrito, or sushirrito as the San Francisco chain of the name calls them (*sushirrito.com*). Basically, it's an unsliced futomaki with the ends enclosed, and usually has a filling that leans more towards Japan than Mexico, the burrito element referencing the shape (though guacamole is a popular addition).

Why it's on-trend

In the quest for more time-efficient eating, a large roll of sushi is an easy win for lunch or as a portable snack. And because all the ingredients are on the inside, there's no need for wasabi pasting, ginger draping and soy dipping – making it a good choice for lunch 'al desko'.

Sushirrito

SERVES 4 **PREP** 45 mins

COOK 10 mins **EASY**

150g sushi rice
2 tsp rice wine vinegar
½ cucumber, cut into matchsticks
1 carrot, cut into matchsticks
1 tbsp soy sauce
4 nori sheets
2 tsp wasabi paste
50g pickled ginger, finely chopped
1 lime, juiced
2 very ripe avocados, halved, stoned, peeled and sliced
200g sushi grade tuna steak (or freeze it yourself – see Health news, p9), sliced
small pack coriander, leaves picked

1 Put the rice in a bowl, cover with cold water and massage to remove the starch. Drain and repeat until the water runs clear. Put the rice in a small saucepan, cover with 2.5cm of water and put on a tight-fitting lid. Simmer on a medium heat for 10 mins, then take off the heat (leaving the lid on) and steam for a further 15 mins. Stir in the vinegar, then cool completely.

2 Toss the cucumber and carrot matchsticks in the soy and leave to marinate.

3 Lay out a sushi mat and put a nori sheet, shiny-side down, on top of it. Spread a quarter of the rice over the nori, leaving a 1cm border at the top. Mix the wasabi, ginger and lime juice.

4 Layer with the avocado, cucumber and carrot, and tuna. Top with the wasabi mix and coriander. Dampen the top border with a little water, fold in both sides of the nori sheet, then use the sushi mat to help roll. Wrap in foil, slice in half and serve.

GOOD TO KNOW healthy • low cal • omega-3 • 2 of 5-a-day

PER SERVING 313 kcals • fat 11g • saturates 2g • carbs 33g • sugars 4g • fibre 5g • protein 18g • salt 0.7g

TRENDING



Nitro coffee

A step beyond cold brew – cold coffee is infused with nitrogen, then poured from a keg, much like a stout, for a smooth, creamy finish. It's available in artisan coffee shops, plus Starbucks and Costa plan to trial it this year.

Picanha

Sales of Brazil's most popular steak cut are rising. Picanha (pronounced pee-con-ya), also known as the top sirloin cap or rump cap, is soft and succulent, perfect for grilling.

gf barometer

Naked restaurants

Last year saw the opening of Britain's first naked restaurant, The Bunyadi. But, we prefer to keep our trousers on, thanks!

Fad diets

Research shows that those looking to lose a few pounds are now shying away from fad diets, and are instead opting to obtain healthy lifestyles.

DESCENDING



#BRUNCH068

BRUNCH 068

WITH A LICENSE TO GRILL

When the world is not enough, unleash your inner Bond and experience the high life at the brunch. With a license to grill, this à la carte brunch will satisfy even the most discerning palate. Live another day while sipping on signature beverages and taking in Dubai's daring views from the world's tallest hotel.

Enter the Vault for the GoldenEye after-party, where beverages are shaken, not stirred.

Every Friday, 1pm to 4pm, starting from AED 495 'For Your Eyes Only'

Flavours of the *month*

Here is what's hot and happening around town this month.

New on the block

👉 Le Cirque Dubai, The Ritz-Carlton, DIFC

New York classic, Le Cirque is set to open doors in Dubai this month, to offer high-quality French cuisine. Taking influence from an original menu developed by notable chefs: Daniel Boulud, David Bouley and Christophe Bellanca - Le Cirque Dubai will offer a modest approach with fresh, light and contemporary à la carte dishes. The restaurant and bar is said to be elegantly finished with sleek accents and stylish touches, with a tranquil winter garden that overlooks DIFC's terrace area. The restaurant will be open from noon until 1am daily. Call 04-3722444.

👉 Jekyll & Hyde Public House, DIFC

Brought to us by 4-front, the management company behind The Scene by Simon Rimmer and La Cala beach bar, Jekyll & Hyde is a new gastro pub, serving up hearty, home cooked British favourites from breakfast through to dinner. Weekly promotions include treats like curry and a Kingfishes for Dhs99 on Mondays, roast dinners for Dhs99 from Friday - Saturday, plus the 'Great British Brunch' on Fridays and Saturdays for Dhs350 - plus more. Call 04-3335518.

👉 Chez Charles, D3

A new French brasserie has launched in D3, comprising a restaurant, outdoor terrace and lounge. The venue is chic and boasts inviting Parisian charm, while the food is contemporary and prides itself on sourcing only the highest quality meat, fish and vegetables. Call 04-5122444.

👉 Coya Abu Dhabi, The Galleria

Following the success of its Dubai outlet, Coya has launched in Abu Dhabi as part of The Galleria Dining Collection. Offering exotic tastes from Peru, Coya is known for its contemporary Peruvian cuisine with a Latin American flair. The multi-dimensional venue houses a colorful pisco lounge, restaurant, terrace and a private dining room. Call 02-3067000.



Le Cirque Dubai, The Ritz-Carlton, DIFC

Text by SOPHIE MCCARRICK | Photographs SUPPLIED

👉 Molecule, D3

Newly opened Molecule is a restaurant that promises to transport guests on a sensory journey. Celebrating creativity and bringing design to the forefront, Molecule's concept focuses on Bistronomy, which combines bold and rich flavours, using quality fresh ingredients but in a casual dining setting. Brought to Molecule by executive chef Udo Moreau whose portfolio includes launching Michelin star restaurants, Joël Robuchon in Paris and London. With eight other European Michelin star restaurants under his belt, chef Udo will be bringing his global experience to Dubai's ever-evolving culinary scene giving patrons a fresh and unique dining experience through a bistronomic sharing concept focusing on the use of seasonal products combined with regional flavours. *Call 04-2454700.*

👉 Abyat, Club Vista Mare

Levant-themed restaurant, Abyat, is now open at Palm Jumeirah. Fusing mouth-watering tastes of the Middle East kitchens with an exciting traditional-meets-modern twist, is it idyllically located on a private beachfront. Specialties include pomegranate hummous – a velvet chickpea puree with pomegranate seeds and olive oil, kabab karaz (cherry kabab) – chargrilled lamb meatballs slow cooked with cherry sauce and cinnamon, topped with parsley and fried pine nuts, surat abyat – oven-baked thin Arabic pastry stuffed with rice, green peas and lamb cubes, tharid – a traditional Arabian island dish made with grilled kafta on a soaked pita bread of tomato sauce and garlic yoghurt, garnished with fried eggs, parsley and pine nuts, plus madlouka – cooked kunafa dough topped with pistachio and the Arabic cream ashta. *Call 04-5588428.*



Easter

is on April 16

👉 Mazina, The Address Dubai Marina



Celebrate Easter with a family feast at Mazina, where a holiday-themed buffet will feature mouth-watering seasonal roast dishes and international favourites

prepared live from five show kitchens, while the dessert station will highlight a special chocolate buffet corner for that sweet ending. There is also a basketful of activities to keep the young guests busy at the supervised children's area, including Easter egg painting, Easter egg-hunt, a bouncy castle, face painting, magician and plenty of other surprises. The brunch will take place on April 14, 12.30 – 3.30pm, and is priced at Dhs315 with soft beverages, Dhs440 with house beverages, Dhs595 with free flow house beverages and bubbly, children from the age of 6 to 11 enjoy 50% discount, and children aged 5 years and below dine with compliments. *Call 04-4367777.*

👉 Oceana & Bice Ristorante, Hilton JBR

Indulge this Easter across two of Hilton JBR's restaurants, at a brunch with live entertainment and games for children on April 14, from 1 – 4pm. Relish traditional Italian flavours with a contemporary twist at BiCE Ristorante or indulge in a range of international dishes at Oceana Restaurant while enjoying a lively atmosphere. The garden for both venues will be transformed into a kids' playground, where the little ones can have fun on the bouncy castle, enjoy a magic show, watch the rabbit animator, get their faces painted or get delicious ice cream throughout the afternoon. There will also be an egg hunt. Brunch costs Dhs295 with soft drinks and Dhs395 with house beverages. *Call 04-3991111.*



👉 Azur, Raffles Dubai

Enjoy an afternoon with friends and family at the annual Raffles Easter Brunch and tuck into an array of seasonal Spring dishes, roast meats and Easter-themed desserts. Taking place on April 14 from 1 – 4.30pm, with music and entertainment for all ages, live cooking stations and al fresco terrace seating. For the children, there will be an Easter egg hunt, egg painting, a bouncy castle, face-painting and balloon bending, as well as a dedicated kids' buffet and juice station. Expect seasonal specialities, including home-smoked duck breast salad, cauliflower mousseline with smoked scallop tartare, and asparagus with truffle vinaigrette, plus roast meats including wagyu beef rump, whole turkey and leg of lamb, served with all the traditional trimmings. Priced at Dhs300 with soft beverages, and Dhs450 with house beverages. Children under the age of six dine for free and children under 12 dine for Dhs150. *Call 04-3248888.*

👉 Yalumba, Le Meridien Dubai Hotel

Bring the family together for a great day out to enjoy a lavish buffet at Yalumba. With a delicious seafood selection, traditional Sunday roast cuts and lots of Easter goodies going around, there's plenty for all the family. The brunch will take place on April 16 from 12.30 – 3.30pm, and is priced at Dhs199 with soft drinks and Dhs299 with house beverages. *Call 04-7022455.*



👉 **Le Patio, The St. Regis Dubai**

Indulge in a timeless Easter tradition with your loved ones at The St. Regis Dubai on April 14, 1 – 4pm. From traditional favourites to a culinary line-up of International dishes, Le Patio has the perfect recipe for a memorable Easter Brunch experience. Make it a family affair and watch your little ones hop from one activity to another including the famous egg hunt, while enjoying live entertainment in al fresco surroundings. Starting from Dhs380 per person and Dhs180 per child (4 to 12 years of age). Call 04-4355577.

👉 **Reform Social & Grill, The Lakes**

This month, Reform Social & Grill is hosting its annual Easter Family Fun Day, as part of Springfest. Round up the little ones, family and friends, and head down to lakeside to celebrate the holiday with a BBQ and activities for everyone. There will be an Easter egg hunt for kids and they'll also be able to get their faces painted, visit the petting zoo, and jump in the bouncy castle. On April 15 from 12 – 6pm, the event is free to attend and BBQ prices vary upon selection. Call 04-4542638.

👉 **Bread Street Kitchen & Bar, Atlantis The Palm**

Delight in a slice of London this Easter with a brunch celebration at Gordon Ramsay's Bread Street Kitchen & Bar on April 14, from 12.30 – 4pm. Guests can enjoy a selection of dishes consisting of sharing starters, mains including the classic British roast or fresh catch of the day and a signature dessert selection all served to the table. Ideal for families and children, this brunch has entertainment for everyone with a free visit to The Lost Chambers Aquarium and culinary activities just for the kids. Dhs225 per person with non-alcoholic beverages, and Dhs335 per person with selected alcoholic beverages. Call 04-4262626.



👉 **Fairmont Bab Al Bahr**

Celebrate Easter with the family at Fairmont Bab Al Bahr's Easter Brunch experience with traditional Easter egg hunt. The Easter Brunch will span across four restaurants – including restaurants, Marco Pierre White and Frankie's Italian Restaurant,

CuiScene and Chameleon. Guests may choose the venue in which to enjoy their Easter brunch experience, while selecting signature menu items from all four restaurants. Especially for the occasion, expect culinary highlights from



across the globe, including Welsh hot cross buns and British Simnel cake. For those heading for authentic Lebanese family style Easter Brunch, Cedar Lounge will be offering special Easter Day Brunch treats on April 16. The set menu includes salad, cold mezzeh and hot mezzeh, kebbeh nayeh (raw meat) and selection of mix grill and deserts, with live music from the Milan Band from 2 – 5pm.

Families enjoying the Easter Brunch on April 14 and 16 will

receive complimentary access to 'Kids Area'. From 12 – 4pm, children of all ages will be able to partake in a wide range of arts and crafts and activities, including cookie and egg decorating, Easter bonnet making, and more. The Easter bunny himself will be making a special appearance in Marco Pierre White to distribute treats. To top things off, kids will be able to enjoy an Easter egg hunt at 2pm, with exactly 1,000 eggs hidden in the hotel gardens.

Fairmont Bab Al Bahr's Easter Brunch is available on April 14 and April 16 from 12 – 4pm, and is priced at Dhs369 (vines and hops), Dhs519 (bubbly), Dhs139 (children above six and less than 12 years), and it's free for children under six. Call +971 2 654 3238, e-mail dining.bab@fairmont.com or visit fairmont.com.

➤ *Dubai Marine Beach Resort & Spa*



This Easter, Dubai Marine Beach Resort & Spa sets the stage for an exciting day with a range of fun-filled children's activities and dining selections for the whole family. On April 16, Taverna will host an Easter brunch with an extensive range of Easter-themed dishes for Dhs275 per person. While the

hotel will offer a la carte dining options at Barefoot Lounge, Al Qasr, Malecon and Al Khayma for the Easter dinner.

During Easter, the little ones will be treated to Easter-themed activities at the kids area, including egg hunting, bunny sack racing amongst the usual favourites, such as the

face painting, temporary tattoos, nail art, as well as cotton candy and popcorn. And, to make the occasion an extra special touch, Lounge Bar will be preparing a range of Easter goodies, such as Easter-themed chocolates, cupcakes and cakes – available throughout April.

At Capanna Nuova, enjoy sundowners daily from 5 – 7pm where you can avail 50% off on selected beverages every day and then on Fridays and Saturdays, experience a delightful selection of steaks from the live steak station. Call +971 3461111 or visit dxbmarine.com.



➤ *Four Seasons Abu Dhabi*



Whether you're looking for an indulgent Afternoon Tea experience, or a brunch to remember this Easter, Four Seasons Abu Dhabi has you covered. At Al Meylas on April

16, delight in an elegant Easter Afternoon Tea abundant with delightful savoury and sweet seasonal treats such as chocolate eggs and nests as well as the usual beautifully made finger sandwiches. From 3 – 6pm, the experience is priced at Dhs120 per person.

Alternatively, enjoy an unforgettable family Easter brunch celebration on April 16 at Crust, filled with classic and seasonal dishes as well as lots of fun and surprises for the little bunnies. From 3 – 6pm, the Easter brunch at Crust is priced at Dhs275++ with soft drinks, Dhs385++ with house beverages, and Dhs545++ with bubbles. Call 02-3332444 or e-mail dining.abudhabi@fourseasons.com.



👉 *Lapita, Dubai Parks and Resorts*

There's a new family brunch daycation in town at the Lapita Hotel, which welcomes guests on a culinary journey to the reaches of the Polynesian Triangle and beyond. Featuring an opulent international buffet specially showcasing dishes of

the South Pacific every Friday from 1 – 5pm, enjoy the added bonus of full day pool and kids club access.

From the buffet, executive chef of Lapita, Ansgar Werneke, recommends trying the Polynesian BBQ grill

station and poisson cru, Tahiti's national dish made with tuna marinated in lime juice, diced vegetables and fresh coconut milk. Not forgetting the live carving station, sushi counter, and Indian selection, plus the fresh seafood spread.

Your little ones will have their own dedicated buffet as well as interactive entertainment during the day at Luna & Nova Kids and Teens Club with a host of activities such as dancing, mini-Olympics, movie screenings, face painting, henna tattoos and arts and crafts projects.

In addition to the live music, and enticing concoctions served within fresh fruits, all guests are able to enjoy soaking up the sun all day long, while taking a refreshing dip in one of the two outdoor pools and lazy river. Brunch is priced at Dhs195 with soft beverages, Dhs295 with house beverages and



Dhs95 for children up to 12 years old. This Easter, there will be a visit from the Easter bunny, an exciting egg hunt, in addition to other themed activities for the children. Prices are the same as regular brunch, however, if you'd like to extend the fun there's an add on staycation package available when booking the brunch for Dhs504 for two people per room per night, or Dhs604 for four people per room per night. Call 04-8109999, e-mail Lapita. restaurantreservations@autographhotels.com or visit LapitaDubaiHotel.com.



👉 *Melia Dubai*

Located inside Melia Dubai, you'll find Signature by celebrity chef Sanjeev Kapoor. It's a fine dining restaurant serving up a fusion of traditional and inventive Indian cuisine, offering a combination of authentic Indian specialties and innovative gastronomy. Open for both lunch and dinner every day, this is where to head when looking for an experience that provides authenticity with a special twist, in a clean, simple and romantically elegant space. Expect dishes steeped in tradition that have been transformed for a unique journey through modern gastronomy.

Start your meal with crisp popadoms served alongside creative chutneys, followed by delights such as butter



chicken, succulent lamb biryani with a side of moist galouti naan bread. If you have room for dessert, select from the plentiful range of sweets, including saffron fried ice cream, which is playfully served with popping candy.

After dinner, venture upstairs to Estrellas Pool Bar & Lounge, where you'll catch breathtaking views of Dubai – it's a perfect social spot for meeting with friends or enjoying with your other half, whether it be for drinks or food. Call Melia on 04-3868111 or visit melia-dubai.com.



HEALTHY LIVING THE **KIWI** WAY!

Kiwi is an exotic fruit that originated in China, with a fuzzy outer skin and juicy flesh. Rich in trace elements, minerals and vitamins, the kiwi quickly conquered the global market with its unique, exceptional sweet and sour taste!



Why introduce kiwi into our daily diet?

It is rich in vitamin C. Consumption of a single kiwifruit can cover the human organism's daily requirement in this vitamin. It is also an excellent source of vitamins A, E and B complex, and it contains potassium, phosphorus, and magnesium.

European kiwis conquer the global market!

European kiwi stands out for its quality, both in taste and in nutritional value, because it is harvested by hand. Kiwis are placed in suitable refrigerated storage areas within 24 hours from harvesting, thus guaranteeing that all of the fruit's nutrients are preserved.

European kiwis stand out and are sought after in many international markets, and are exported to over 51 countries in Europe, Africa, Asia and America.

How to enjoy kiwis

There are several different ways to incorporate kiwis into your daily diet:

- Serve your friends a refreshing fruit drink made with kiwi and melon.
- Make delicious and healthy kiwi-based smoothies.
- Enrich your breakfast by adding freshly cut slices of kiwi to yoghurt or to your cereal.
- Enjoy chocolate kiwis! Cut the kiwis in slices and dip them in melted chocolate. The taste is a revelation!
- Simply add kiwi to your favourite green salad.

So let your imagination run free and pleasantly surprise your friends and family, by using kiwi in various recipes. The results will amaze you!



Tried & tasted

Each month, we review three of the city's top tables.



ZOCO, The Atrium at Al Habtoor City



Reviewed by Sophie McCarrick
Editor of BBC Good Food Middle East, lover of all things food and a keen seeker of new dining experiences.

Where:

FOLLY BY NICK & SCOTT, MADINAT JUMEIRAH

Dining experience:

What's it like? Housed in the space previously occupied by Rivington Grill, folly by Nick & Scott is well worth a visit. From chefs Nick Alvis and Scott Price – the guys who formerly oversaw Table 9, folly is a homegrown concept launched in partnership with Gates Hospitality. The venue, spread across three floors, is home to an indoor dining area with open, interactive kitchen, as well as indoor and outdoor bars and terraces (yes, there's more than one). It's informal, yet elegant and the offering is unique to Dubai. If it weren't for the breathtaking views over Madinat Jumeirah's Arabic-inspired waterways and the Burj Al Arab in clear sight, you could almost be in a stylish, relaxed garden venue in the UK. There's exposed brick, gorgeous greenery and rustic wood work everywhere, paired with mason jar lights that twinkle as the sun sets. It really sets itself aside from the Dubai norm. You can eat indoors or out on the terrace, with various seating options available – including the communal table outside or the ultimate romantic spot for two in the windtower, which offers total privacy and phenomenal, incomparable views (I foresee a few proposals taking place here). Before dinner, I'd highly recommend arriving for sundowners on the terrace – it's truly beautiful.

What are the food highlights? The food at folly is inventive and intriguing,



offering an informal take on modern fine dining. Unlike the usual, the menu here is divided into three pages, with around eight dish options on each. Everything on page one is priced at Dhs45, page two at Dhs70, and page three at Dhs110. The idea is that you're able to create your own tasting menu and try a range of options without filling up or breaking the bank on course one. We were encouraged to select a couple from the first two pages, then one from page three. I have to admit, I struggled when deciding what to eat, purely because everything sounded so good! I loved the use of ingredients that you don't tend to see on menus in Dubai, like barbequed pigeon with tarragon succotash, veal tongue with capers and

parmesan, guinea fowl with zataar stuffing, and sweetbread with cepe and red wine. Plates are served with finesse and presented beautifully – you can tell that attention to detail and quality produce is key. Favourites of the night for me include the Omani shrimp, with marjoram and lime gremolata, monk fish cheeks with paprika and salted lemon, and the succulent lamb saddle with whipped pine nuts and salsa. And, not forgetting dessert, the rhubarb and custard is wonderful and offers a twist from what you'd expect.

How was the service?

In a nutshell? Fantastic! Staff were all well versed on F&B offerings and went that extra mile to ensure comfort. It's refreshing and impressive when FOH staff can go into depth about an ingredient's traceability, or tell you a tale about the founder of a vineyard where the drink you're enjoying came from.

The bottom line: Extremely charming venue with fresh, high-quality food.

Perfect for a romantic evening with your other half, or a special dinner with family and friends at one of the communal tables.

Want to go? Dhs340 for five courses without drinks. For reservations call 04-4308535.



Where:
**ZOCO, THE ATRIUM AT
AL HABTOOR CITY**

Dining experience: D'gustando dinner menu

What's it like? There's a new Mexican come Latin American eatery in town and it exudes authenticity. Zoco's interiors are impressive and eye-catching. The venue comprises a restaurant, cocktail bar and lounge, and although floor space is plentiful, the décor is successfully welcoming and warm. With upbeat Latin tunes playing the background and skilled barmen twirling cocktail shakers in the lounge area, Zoco is a place to come for fun – it's alive with spirit. Up top, the ceiling is adorned with glass bottles, gorgeously displayed in an artistic pattern, while rustic brick walls bring character to the outlet. We're told that during Friday brunch each week a Latin band gets the place moving, and I can imagine the atmosphere to be quite electric when the fiesta gets going. If visiting, I'd

recommend requesting window seats that offer stunning views over the new Dubai Canal, where you'll see boats passing by and colourful lights dazzling through the water.

What are the food highlights? We visited Zoco to experience the newly-launched D'gustando menu, which is available every week from Sunday to Wednesday for dinner. Really reasonably priced, the six-course tasting menu allows you to enjoy a beautiful range of traditional Latin American dishes. To begin, a hearty bowl of smoked black bean soup is served and is one of my favourite dishes of the evening. It's not the most appetising dish to look at, but with just one spoonful, the burst of flavour from the thick, velvety soup is extremely good. It's packed with Mexican aroma and full of soul – the type of dish that left me seeking out an authentic recipe to whip up at home. Next up is a light quinoa Mexican salad with avocado and zesty orange – great for

refreshing after the soup. This was followed by a tangy snapper ceviche toastada with radishes, avocado, burnt habanero, lime and pink shallots. After a playful serving of mango chili sorbet sorbet to clean the palate, the main of 'filete ranchero' came – skirt steak 'al punto' with chorizo, salsa roja, pickled cactus and charred spring onion. The meat was tenderly grilled, and the sauce offered a balanced kick of heat. To round up the experience of exciting flavours came an incredibly mouthwatering dish of deep fried sugar-coated churro doughnuts with hot chocolate dipping sauce. It was as great as it sounds – crispy on the outside and moist, warm and soft on the inside.

How was the service? Service was prompt and thorough. If you have queries about the dishes, the restaurant's head chef Jimmy Rojas Lopez is the man to request. He's on hand to answer any questions and is so passionate about the food he serves, which really adds to the experience.

The bottom line: A great casual spot for catching up with friends of family over an authentic meal.

Want to go? Priced at Dhs200 for a 6-course menu and Dhs250 with grape pairing, the D'gustando menu is available Sundays to Wednesdays from 5pm. For reservations call 04-4370044 or e-mail reservations@zocodubai.com.

Where:
**SEAFIRE, ATLANTIS
THE PALM, DUBAI**

Dining experience: Dinner

What's it like? Behind two inviting, large wooden doors lives Seafire, a modern steakhouse that offers a roomy restaurant setting ideal for group dinners, plus a separate bar area for pre- and post-dinner drinks. The restaurant is big and boasts impressive high ceilings, however, still maintains a cosy ambiance with dark hues of red and brown, married with elements of wood. Adding to the atmosphere is an open, theatrical kitchen where you'll see chefs behind the grill, plus there's a walk-in grape cellar which stores more than 4,000 bottles from around the world. On a Tuesday evening the restaurant is near to full and has a great vibe about the place – it's relaxing and warm yet alive with sounds from the kitchen and fellow diners enjoying themselves. We hear Seafire's Jazz Night every Monday is a great time to visit, when a live band performs from 8.30 - 11:00pm.

What are the food highlights? The menu here spoils you for choice and recently underwent a revitalisation! From hot and cold starters, oysters, salads and soups,

chef's signature dishes, options from the sea, plus experience platters – there is something for everyone, and that's before we even get to the mouthwatering beef selection. To start, must-try items include the savory short rib doughnuts, and the seared scallops with mushy mint peas, pickled onion and smoked veal bacon crumb, which was absolutely delicious. As much as I loved starters, my anticipation eagerly awaited a nice, juicy steak and I must say, Seafire's range of beef is every steak lover's dream! From John Stone and Master Kobe, to US Black Angus and Atlantis's very own 'certified Atlantis'



signature cattle from Australia – the selection on offer is divine. All prepared to order on a custom wood-burning grill, we went with the John Stone tenderloin and bone-in rib-eye, both cooked to medium-rare perfection. Portion sizes are extremely generous here, but if you manage to save room for an indulgent dessert (which I recommend you do), I'd go for the oozing chocolate fondant of goodness. Plus, the Seafire rocky road chocolate freak shake is very much on trend, and of course, perfectly instagrammable!

How was the service? One thing that stayed with me most about this dining experience was the service. Every single member of staff we encountered here was smiling, friendly and interactive. They offered genuine advice and really went above and beyond to make you feel welcome.

The bottom line: Ideal for an indulgent meal with your other half or a group. Newly-appointed chef de cuisine, Raymond Wong, previously of Al Qasr Jumeirah's old MJ's Steakhouse, does a fantastic job of taking steakhouse classics and giving them an innovative, contemporary twist.

Want to go? Around Dhs420 for three courses without drinks. For reservations call 04-4262626 or e-mail restaurantreservations@atlantis.thepalm.com.



MEET THE Galvin brothers

Equipped with an impressive Michelin-starred career, sibling duo Chris and Jeff Galvin land in Dubai to launch two new restaurants at City Walk. We caught up with the brothers to learn more. **By Sophie McCarrick**

Last month, Demoiselle by Galvin, a continental style all-day café opened doors to serve an array of artisanal delights for breakfast, lunch, afternoon tea and dinner, while a second outlet (which will be licensed) will follow later this year to offer more of a fine dining experience.

This is Demoiselle's first debut outside of the UK, where its original outlet was first launched at Harrods, London in 2012. The concept offers a vibrant, cosmopolitan setting and luxurious simplicity with bread and viennoiserie handmade on-site.

While in Dubai for the opening, here's what the brothers shared with us...

You're both in town to oversee the opening of your new restaurant. What attracted you to launch in Dubai of all places?

Chris: We think it's one of the most exciting destinations in the world. Dubai is definitely up there with Paris, New York and London in terms of food capitals of the world. Galvin Restaurants is an ambitious, young company and we just felt like we should be amongst the culinary development in Dubai. We love it here.

Jeff: Since my first trip to Dubai around eight years ago, the amount of development that has happened is just amazing. People talk about the restaurant market becoming saturated here, but I disagree with the idea that this is a negative thing. Places like Dubai and New



York is where you'll find the best restaurants, because to survive you have to continually strive to be the best. Where if you haven't got that mass, the restaurants that aren't so good survive, because that's all there is. In this industry, you've got to be constantly relevant, evolving, and on your best game to ensure you're successful – and Dubai offers that exciting and competitive platform.

Talk us through the concept here at Demoiselle by Galvin....

Chris: Well Demoiselle has a very feminine angle. The inspiration behind the concept came from a beautiful chateau that I'd previously seen in Champagne with my wife. It was an art deco building that was just stunning. Inside there were beautiful drawings of young Parisians in lovely dresses, all in very pastel colours with sun umbrellas, and paintings of beautiful birds of paradise, and we just fell in love with it. In terms of the food, it's small dishes, sharing dishes, breakfast, elevenses, lunch, afternoon tea, supper – or just a beautiful spot to stop for a refreshing drink. We hand make everything. We don't buy anything in. Upstairs we have a bakery, where even our chocolate is made from scratch. We're bespoke and offer high-quality food.

How will Demoiselle Dubai fare in comparison to the London-based Demoiselle?

Chris: The one thing we do is make sure our restaurants all have different offerings. With Demoiselle, we have adapted a lot of our recipes for Dubai. There's a few of our classic, signature dishes on the menu here that people



recognise and we'd never take off the menu or change, but overall, we're doing more spice work with the dishes here, and the food's a little bit lighter in terms of cooking methods – there's a lot of 'cuisine of the sun'. London's menu offers much more warming bites for people coming off the cold streets.

What's different here is there's so many different facets; we have a juice bar, coffee bar, the retail aspect, the all-day café, and upstairs, which is much more about afternoon tea. It's a great place to gather, you've got a bird's eye view off the terrace – where you'll see light shows from in the evening – there's always something different going on and something to look at. And, from the retail side, you can easily pop in when you're shopping and pick up some bread, juice, chocolates and off you go.

In your opinion, what makes a restaurant successful?

Jeff: We love going to Zuma and Le Petite Maison, and if you look at why they work, it's because the quality is there, the service is there – people want that "I know what I'm going to get" sort of offering. It always delivers, it's classic and it's consistent. That's what we'll be offering here.

Chris: Restaurants require constant care and attention, and the minute you



stop giving them that, they crash. That's why we pride ourselves on having a strong team. We're all family at Galvin Restaurants and our team have been with us for a long time – so when we're not here on the ground, we feel more than reassured that things will continue running the same way as if we were here.

Jeff: When we arrived in Dubai, walking into the restaurant was like coming home cause we're so in touch with the team here. It's vital to any restaurant to have a solid, consistent team behind it.

How regularly will you two be visiting Dubai?

Jeff: Five or six weeks each year, and we'll probably split it up so that at least one of us is making an appearance every month or so.

Chris: The team that we've got in the kitchen here have all run restaurants before, so they know the drill and will do an absolutely fantastic job whether we're here or not.

Looking at trends in the culinary industry, what do you think the consumer of today wants?

Jeff: We've got Michelin starred restaurants and we don't want them to be starchy – and neither does the consumer. It's great to see a move away from stiffness. So many places now focus on music and a relaxing atmosphere – we love it.



Chris: I'm the oldest in the company, but I think I'm the youngest [laughs]. But seriously, I like technology and so do most diners of today. They want handheld technology in a restaurant, they want privacy, they want their drink served quickly, their food to come on time – hot if it's hot, cold if it's cold, fresh and clean, and they want you to give them space. If they want to engage with you, they will. If the front of house staff get it wrong, they can ruin a dining experience.

What would 'must try' menu items would you recommend having at Demoiselle Dubai?

Jeff: The steak tartare is something we'd recommend. The lobster fishcake – we put it on at Harrods and couldn't take it off because it was ordered that much.

Where are you sourcing your ingredients from?

Chris: Quite a lot from Wet Fish and Classic Fine Foods, which is one of our current suppliers in London too. And in terms of local, to be honest I think it'll take us some time to find our feet with the local market. Figuring out what's good, what's not. There's a constant evolution of 'where can we get this better' and with the demand here, it's getting easier and easier to source great ingredients from all over the world.

Jeff: It helps how much the media

informs the public these days about quality ingredients. The consumer nowadays is aware and demands the ingredients they want to see on their plate. This really helps us in terms of sourcing, because the demand is there.

Chris: There's no place to hide these days. I love the transparency with food that the

media has created.

So, you're opening another restaurant in Dubai later this year. Tell us about that...

Chris: Yes, we think September/October time, also located in City Walk. It'll be a bit more of a fine dining concept, which will be licensed. It'll have a nice big bar as you walk in where you'll be able to enjoy drinks and small bites, and then a more formal three-course meal in the restaurant. Again, it'll be more adapted to the sunny climate. We like to use the term Mediterranean-basin – combining Spain, South of France and Italy. It's like a horseshoe of cuisine from those places that we'll be offering. And then upstairs, it's a lounge with funky music.

Jeff: It'll be located alongside three other restaurants and it'll be a great area for a fun night out. You can move between the bars via a little walk way. There's Lima there now, and more to come. It's a lovely spot.

Chris: It's a one stop spot for enjoying an aperitif, dinner, a few drinks in the lounge and then a dance.

Taking it back to the beginning, what got you both started in the industry?

Chris: Well, we've always loved cooking. We come from a big family, our Gran has

nine children, all of which have three or four children each, so often on a Saturday around my nan's there'd be 30 to 40 people. Nan always had something cooking – a stew bubbling on the stove, a pie in the oven and she made her own bread. She also grew a lot of her own fruit and veg, and she'd take us around her garden telling us what was ready to pick. She really influenced us a lot. We started in restaurants when I was 15 and Jeff was 12, helping on weekends and we got the chef bug.

Jeff: After culinary school and years of experience, Chris was a director at the time and I was working for Marco Pierre White – we both had great jobs, but a penny dropped and we decided it was time to do something together while we were both still young enough. We went for a little backstreet bistro initially, and it just exploded – then it all took off from there.

Any other projects coming up?

Chris: Well, we never say never, but we've got a lot going on at the moment, and the concepts we've just opened need our devoted attention now. So, nothing else is on the cards for now – but who knows what's around the corner.

Jeff: Exactly, never say never. If someone told us when we first opened our little bistro that in 11 and a half years we'd have 12 restaurants internationally and 750 staff – I never would have believed it. It's been great, and we're excited to see what's to come here.

Demoiselle by Galvin, City Walk, Dubai

Call: 04-5905076

E-mail: hello@demoiselledubai.ae

Visit: demoiselledubai.com



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The Cove
Rotana

Resort – Ras Al Khaimah

FRIDAY MUNCH-KINS BRUNCH

Starting from AED 199*

Sit back, relax and enjoy the delightful ambiance of our Friday Brunch while your little ones are entertained at our interactive live cooking show.

Offering a vast variety of mouth watering dishes and different live cooking stations from International cuisines, with live entertainment by Skyline Trio Band that creates a perfect ambiance.

LITTLE CHEF'S BRUNCH

AED 199* With chilled juices, water and soft drinks

AED 269* With selected in-house beverages

AED 260 Including brunch, access to the pool and beach

AED 100 Children between 4-12 years old, including brunch, access to the pool and beach

Every Friday from 12:30pm until 4:00pm

For more information or reservations please call 07 206 6333 or email us at fb.cove@rotana.com

Terms and conditions:

*Above prices are per person and subject to 10% service charge

Above prices are per person and inclusive of 10% service charge

CINNAMON
ALL-DAY-DINING

Easter
is on
April 16

Easter lunch

Come together with friends
and family this Easter to enjoy
a roast dinner to remember





Garlic & herb roast lamb on boulangère potatoes

SERVES 8 PREP 30 mins
COOK 1 hr 45 mins EASY

2kg leg of lamb
 4 garlic cloves, sliced
 few rosemary sprigs
 few thyme sprigs
 2kg large potatoes, such
 as King Edward
 2 onions, thinly sliced
 600ml chicken stock
 50g butter

1 Heat oven to 190C/170C fan/gas 5. Cut small pockets into the skin and flesh of the leg of lamb by piercing it with the point of a sharp knife. Stuff each pocket with a slice of garlic and a few leaves of rosemary, and scatter with thyme sprigs. Put in a roasting tin,

season well with salt and freshly ground black pepper, then cover with foil.

2 Peel and thinly slice the potatoes, rinse under the cold tap and pile into a large ovenproof dish or roasting tin. Toss with the onions, remaining slices of garlic and a good scattering of herbs.

3 Heat the stock and butter together, then pour over the potatoes. Cover the dish with foil and bake in the oven with the lamb for 1 hr. Uncover, put the lamb on top of the potatoes and roast uncovered for 45 mins more. Allow the lamb to rest before carving, for about 15 mins. Leave the potatoes in the oven (covered, if starting to brown too much) until ready to serve.

PER SERVING 537 kcal • fat 24g • saturates 12g • carbs 40g • sugars 3g • fibre 4g • protein 44g • salt 0.51g

Honey-glazed roast carrots

SERVES 8 PREP 10 mins
COOK 50 mins EASY

1kg Chantenay or small carrots, peeled
 3 tbsp sunflower oil
 2 tbsp white wine vinegar
 2 tbsp clear honey

1 Heat oven to 190C/170C fan/gas 5. Tip the carrots into a roasting tin and toss with the oil and some salt and pepper. Roast for 30 mins.

2 Drizzle the vinegar and honey over the carrots, toss well and return to the oven for a further 20 mins.

PER SERVING 85 kcal • fat 5g • saturates 1g • carbs 10g • sugars 10g • fibre 3g • protein 1g • salt 0.13g

Peas & beans with pancetta & mint

SERVES 8 PREP 5 mins
COOK 15 mins EASY

1 tbsp olive oil
 100g thin smoked pancetta rashers
 480g pack frozen soya beans
 200g broccoli
 500g frozen petits pois
 juice of a lemon
 good handful mint leaves, chopped

1 Heat the oil in a large pan and fry the pancetta until it turns golden, taking care not to burn it. Lift from the pan, then tip the soya beans into the pan juices and arrange the broccoli on top. Add 6 tbsp water, cover tightly and steam for 10 mins or until the broccoli is tender. Meanwhile, snip the pancetta into pieces with scissors.

2 Stir the petits pois into the pan and cook for 2 mins more, then remove from the heat and toss in the lemon juice, mint and crispy pancetta pieces.

PER SERVING 191 kcal • fat 9g • saturates 2g • carbs 13g • sugars 3g • fibre 6g • protein 15g • salt 0.65g

Foolproof slow-roast chicken

SERVES 4 PREP 15 mins
COOK 2 hrs 20 mins EASY 🍴

butter, for greasing
1.6kg chicken
1kg roasting potatoes, halved or quartered if large
2 whole garlic heads, halved through the middle
100ml white wine
100ml chicken stock
2 stems rosemary, broken into sprigs

6 bay leaves
1 lemon, cut into wedges

1 Heat oven to 160C/140C fan/gas 3. Brush a large roasting tin with butter and smear some all over the skin of the chicken.
2 Place the chicken in the tin and arrange the potatoes around it. Put the halved garlic heads in the tin, pour over the wine and stock, then cover with foil and cook in the oven for 1 hr. Remove

the foil and give the potatoes a shake. Add the herbs and lemon wedges, then cook, uncovered, for 50 mins.

3 Turn the heat up to 220C/180C fan/gas 6. Cook for 30 mins more, then remove the chicken and potatoes from the pan. Cover the chicken loosely with foil and leave to rest on a plate for at least 10 mins before carving. Keep the potatoes warm. Serve with pan juices.

PER SERVING 634 kcals, fat 27g, saturates 9g, carbs 56g, sugars 4g, fibre 5g, protein 44g, salt 1.76g





Roast pheasant with ricotta & Parma ham

SERVES 6 PREP 20 mins

COOK 1 hour MORE EFFORT  

90g pack Parma ham

140g ricotta

1 tbsp thyme leaves, plus some sprigs

3 tbsp freshly grated Parmesan

2 oven-ready pheasants, washed and dried

**150ml extra dry vermouth
olive oil, for drizzling**

1 Heat oven to 220C/200C fan/gas 7. Separate the layers of Parma ham and chop two slices finely. Mix the ricotta, chopped ham, thyme and Parmesan with some seasoning.

2 Carefully ease the skin away from the breast meat of each pheasant and use

half the stuffing per bird, pressing it to the contours of the breasts through the skin. This protects the meat from the heat and will stop it drying out. Poke some sprigs of thyme into the body cavity to add flavour.

3 Put the pheasants in a roasting tin and top each one with the remaining ham. Season with pepper, then pour over the vermouth and drizzle with oil.

4 Roast for 20 mins, then turn down the heat to 180C/160C fan/gas 4 and cook for 40 mins more, basting every now and then with the pan juices until the legs are no longer pink. Cover with foil and a tea towel and stand for 10 mins before carving. Serve with wilted spinach.

PER SERVING 336 kcs • fat 16g • saturates 6g • carbs 2g • fibre 0g • sugars 1g • protein 40g • salt 1.13g





Roast beef with caramelised
onion gravy, p30

Roast beef with caramelised onion gravy

SERVES 6 **PREP** 30 mins plus
overnight marinating (optional)
COOK about 1½ hrs **EASY**

1 tbsp black peppercorns
1 tbsp English mustard powder
1 tbsp dried thyme
1 tsp celery seeds
1 tbsp olive oil
about 2kg topside joint of beef

FOR THE GRAVY

4 tbsp plain flour
2 beef stock cubes
3 tbsp caramelised onion chutney
or marmalade
2-3 tsp Marmite

1 Crush the peppercorns, mustard powder, thyme and celery seeds together with some salt, using a pestle and mortar. Stir in the oil, then rub it all over the beef. (If you have time, cover and chill the joint overnight to marinate. Bring the beef out of the fridge 1 hr before roasting.)

2 Heat oven to 190C/170C fan/gas 5 and sit the joint in a snug-ish roasting tin. Roast for 12 mins per 450g (about 55 mins for a 2kg joint) for medium-rare, or 15 mins per 450g (about 1 hr 10 mins) for medium-well.

3 Remove from the oven, lift onto a platter, cover with foil and rest for 30 mins. If you're making the Yorkies (left), increase oven to 220C/200C fan/gas 7.

4 For the gravy, pour any juices from the roasting tin into a jug. Let the juices separate, then spoon 2 tbsp of the fat back into the tin – if there is no fat, use 2 tbsp butter instead. Discard any other fat. Sit the roasting tin on the hob and stir in the flour, stock cubes, onion chutney or marmalade and Marmite. Cook for 1 min, stirring well to scrape up any beefy bits stuck to the tin, then gradually stir in 750ml hot water from the kettle. Bubble to thicken to a nice consistency, then gently keep warm until ready to serve with the beef, carved into slices.

PER SERVING 591 kcals • fat 28g • saturates 11g •
carbs 13g • sugars 3g • fibre 1g • protein 72g •
salt 1.2g



Mustard mash

Side dishes don't get much better than this - creamy, classic mashed potatoes with a hot mustard kick.

SERVES 6 **PREP** 10 mins
COOK 20 mins **EASY** **V** *****

1.5kg potatoes, cut
into chunks
100g butter
100ml milk
1 tsp English mustard

Tip the potatoes into a large saucepan, cover with boiling water and boil for 20 mins or until soft. Drain the potatoes in a colander and leave to steam-dry for a few moments before putting them back in the pan. Add the butter, milk and mustard, season well, then mash thoroughly until creamy. Cover to keep warm until serving.

PER SERVING 324 kcals, fat 14g, saturates 9g,
carbs 41g, sugars 3g, fibre 4g, protein 5g, salt 0.4g



No-fail Yorkies

Perfect for mopping up all that gravy, these soft but crisp Yorkshires will rise every time.

MAKES 12 **PREP** 5 mins plus resting
COOK 40 mins **EASY** **V**

450ml milk
4 large eggs
250g plain flour
2 tbsp sunflower or vegetable oil

1 Up to 3-4 hrs before cooking, mix together the milk, eggs, flour and 2 tsp salt in a food processor or blender until you have a smooth batter. If you don't have a food processor or blender, whisk the eggs into the flour and salt, then gradually whisk in the milk until smooth. Transfer to a jug, cover and leave at room temperature for at least 15 mins.

2 Heat oven to 220C/200C fan/gas 7 (or turn it up when the beef comes out) and brush 12 holes of a muffin tin with the oil. Heat the tin in the oven for 5 mins, then carefully lift out and quickly pour the batter into the holes. Bake in the oven for 5 mins, then reduce oven temperature to 200C/180C fan/gas 6 and cook for a further 30 mins until puffed, risen and golden.

PER YORKIE 130 kcals • fat 5g • saturates 1g •
carbs 17g • sugars 2g • fibre 1g • protein 5g •
salt 0.9g

It's an egg-citing Easter Family Celebration at Fairmont Dubai!

A fun-filled day awaits the entire family this Easter starting with the kids art workshop, a visit from the Easter bunny, lots of fun games and amazing prizes.

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Saturday, 15 April 2017 from 2pm to 5pm at The Chocolate Room.
AED 65 per kid (3 to 10 years old) includes the cookie art kit and delicious hot chocolate.

Advance registration for the art workshop is recommended.

For more information call +971 4 311 8316 or email dbi.fbconcierge@fairmont.com



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Easter
chocolate
truffle cake



Family Easter baking

Young ones will love helping to make and decorate these special Easter bakes from **Jo Pratt**, food writer and mum of Olly and Rosa

Photographs DAVID MUNNS



Lemony
Easter
chicks



'This chocolate cake is a more child-friendly version of a traditional simnel cake, made with chocolate and truffles instead of marzipan'



Easter chocolate truffle cake

Older children will love getting stuck into the various stages of this cake, while younger kids will enjoy making the truffles.

SERVES 10-12 **PREP** 45 mins plus cooling **COOK** 40 mins **EASY** 🌟
(cakes only)

For the cake

150ml/¼pt sunflower or groundnut oil, plus extra for greasing
175g/6oz self-raising flour, plus extra for dusting
4 tbsp cocoa powder
1 tsp baking powder
1 tsp bicarbonate of soda
140g/5oz golden caster sugar
2 tbsp golden syrup
2 eggs
150ml/¼pt full-fat milk
For the icing and filling
125ml/4fl oz double cream
1 tbsp soft butter

140g/5oz dark chocolate (about 70% cocoa solids)

4 tbsp raspberry or apricot jam

For the truffles

100g/4oz milk chocolate, broken into chunks
1 tsp soft butter
50g/2oz digestive biscuits
2-3 tbsp coloured or chocolate sprinkles

- 1 Heat oven to 160C/140C fan/gas 3. Grease two 20cm cake tins and dust with flour. Tip all the cake ingredients into a large bowl and beat well with an electric hand whisk or wooden spoon to give a smooth, thick batter consistency.
- 2 Divide the mixture between the tins and bake in the oven for 30-35 mins until it springs back to the touch and a skewer inserted into the centre comes out clean. Leave to cool in the tins for about 10 mins, then turn out onto a wire rack.
- 3 Meanwhile, make the truffles. In a bowl, gently melt the milk chocolate

in the microwave or over a pan of simmering water. Stir in the butter. Put the biscuits in a sandwich bag and crush them to fine crumbs by bashing with a rolling pin. Mix into the chocolate and chill in the fridge for about 20 mins. When chilled, roll into 11 even-sized balls with your hands. Coat in sprinkles and set aside.

4 For the icing, pour the cream into a saucepan and place over a medium heat. Once hot, stir in the butter until melted. Break the chocolate into small pieces, tip into a medium bowl and pour over the hot cream mixture. Stir well until the chocolate melts into the cream. Cool for about 30 mins.

5 Once the cake is completely cool, sandwich the two sponges together with the jam in the middle. Spread the top and sides with the icing. Finish by placing the truffles around the outside of the cake.

PER SERVING (12) 478 kcals • fat 30g • saturates 12g • carbs 43g • sugars 28g • fibre 3g • protein 6g • salt 0.6g



Lemony Easter chicks

I get my kids to help me make the meringues, then let them decorate the chicks by themselves. You might end up with a few that look like angry birds, but that's all part of the fun.

MAKES approx 25 **PREP** 45 mins plus cooling **COOK** 30 mins **EASY**

2 medium egg whites
100g/4oz golden caster sugar
½ tsp cornflour
grated zest ½ lemon, plus 1 tsp juice
yellow food colouring paste
orange, black and yellow icing pens, to decorate

- 1 Heat oven to 140C/120C fan/gas 1. Line a baking sheet with baking parchment and put a medium-sized plain nozzle on a piping bag.
- 2 In a clean bowl, whisk the egg whites until they are very stiff. Add half the sugar and continue to whisk until the mixture is becoming firm and shiny.
- 3 Stir the cornflour into the remaining sugar and add to the meringue, along with the lemon zest and juice, and a smidge of yellow food colouring paste. Whisk again until you have a very thick, firm and glossy pale yellow meringue.
- 4 Carefully spoon the meringue into the piping bag. Push any air out of the top and tightly twist the opening to seal. Pipe about 25 thumb-sized dollops onto your baking sheet – if possible, try to make

them wider at the base than the top, resembling a chick's body and head. Leave a gap between each chick to allow for expanding when cooking.

5 Cook in the oven for 30 mins until they are crisp, firm and come off the baking parchment easily. Leave to cool on a wire rack.

6 To decorate, use the orange icing pen to make a V-shaped beak, and a black icing pen for eyes and feet. The yellow icing pen can be used to decorate fluffy hair on the chick's head and/or wings. Will keep for up to 1 week in an airtight container.

GOOD TO KNOW low fat • gluten free
PER CHICK 17 kcals • fat none • saturates none • carbs 4g • sugars 4g • fibre none • protein none • salt none

Chocolate pie with toffee sauce & coffee cream

SERVES 10-12 **PREP** 25 mins plus at least 2 hrs chilling **COOK** 25 mins
A LITTLE EFFORT

350g/12oz digestive biscuits
140g/ 5oz butter, melted
50g/2oz desiccated coconut
200g/7oz milk chocolate, chopped
200g/7oz dark chocolate, chopped
250ml/9fl oz milk
300ml/½pt double cream
6 egg yolks
3 tbsp cornflour
100g/4oz light soft brown sugar
50g/2oz hazelnuts, chopped
For the toffee sauce
300g/11oz golden caster sugar
100g/4oz butter, diced
200ml/7fl oz double cream
For the coffee cream
1 tbsp instant coffee

350ml/12fl oz double cream
25g/1oz golden caster sugar
1 tsp vanilla extract

1 In a food processor, blend the biscuits with the butter and coconut to make the base for the pie. Press it into a deep 21cm fluted tart tin, going all the way up the sides and making sure the corners are not too thick.

2 In a large saucepan, melt both chocolates with the milk and cream over a very low heat, stirring slowly all the time. In a separate bowl, beat the egg yolks with the cornflour and sugar.

3 When the chocolate has melted, add the egg mixture and stir together until it thickens, about 10-12 mins. When the texture is like thick custard, pour it into the tin and even out the top using a spatula. Sprinkle with the hazelnuts and place in the fridge for at least 2 hrs.

4 Meanwhile, make the toffee sauce. Dissolve the sugar and 2 tbsp water

in a large pan over a low heat. Bring to the boil and cook until golden and caramelised, about 2 mins. Whisk in the butter in small batches, then remove from the heat and stir through the cream. Set aside to cool.

5 To make the coffee cream, mix the coffee in 1 tsp boiling water to make a paste. In a large bowl, whip the cream halfway, then add the coffee, sugar and vanilla, and whip until soft peaks form. Cover and chill until ready to serve.

6 To serve, cut the pie into wedges. Reheat the toffee sauce in a small saucepan or the microwave and serve with the coffee cream.

CHOCOLATE PIE PER SERVING (12) 679 kcs • fat 50g • saturates 28g • carbs 46g • sugars 28g • fibre 4g • protein 8g • salt 0.7g

TOFFEE SAUCE PER SERVING (12) 245 kcs • fat 16g • saturates 10g • carbs 25g • sugars 25g • fibre none • protein none • salt 0.2g

COFFEE CREAM PER SERVING (12) 155 kcs • fat 16g • saturates 10g • carbs 3g • sugars 3g • fibre none • protein 1g • salt none





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Hot cross buns

We've given this classic bake a zesty twist

recipe CASSIE BEST photograph PHILIP WEBB

Lemon & marzipan hot cross buns

MAKES 12 **PREP** 45 mins plus 3 hrs
proving **COOK** 30 mins **A LITTLE**
EFFORT ✨ (after baking)

250ml/9fl oz full-fat milk
zest 2 lemons
50g/2oz butter, cubed
500g/1lb 2oz strong white flour, plus
140g/5oz for the crosses and extra
for dusting
½ tsp ground cinnamon
85g/3oz golden caster sugar
7g sachet fast-action dried yeast
1 large egg, beaten, plus 1 egg to
glaze
vegetable or sunflower oil, for
greasing
200g/7oz marzipan, chilled
100g/4oz mixed dried fruit
50g/2oz candied lemon peel (or use
mixed peel)
1 tbsp lemon curd, to glaze, plus
extra to serve
salted butter, to serve

1 Warm the milk and lemon zest in a small saucepan until steaming. Remove from the heat and add the butter, swirling the pan until it has melted and the milk has cooled slightly.

2 Mix the flour, cinnamon, sugar, yeast and 1 tsp salt in a large bowl. Pour in the milk mixture and the beaten egg, and combine with a wooden spoon until the mixture clumps together. Tip out onto your work surface and knead until smooth and elastic, about 10 mins – the dough should bounce back when pressed with your finger. Transfer to a clean oiled bowl, cover with cling film or a tea towel and leave to rise for 2 hrs or until doubled in size.

3 Dust your largest baking tray with flour. Tip the dough onto the work surface and knead again to knock out any air bubbles. Roll the dough to a rectangle roughly 30 x 40cm. Grate the marzipan on the coarse side of a cheese grater, straight onto the dough, covering the whole surface. Scatter over the dried fruit and candied peel too. From one of the longer edges, roll up the dough into a tight sausage shape. Use a sharp knife to cut the dough into 12 equal pieces, then lightly roll each piece into a smooth ball, closing the cut edges. Try not to overwork the dough

or you'll lose the layers of marzipan. Instead, pinch the sides together in a purse shape, concentrating on creating a smooth surface on the bottom (which will become the top). Arrange the balls on the tray, smooth-side up, leaving a small gap between each one. Cover loosely with a piece of oiled cling film and leave somewhere warm to prove for 1 hr or until almost doubled in size – the buns should be just touching.

4 Heat oven to 180C/160C fan/gas 4. Brush the buns with a little beaten egg. Mix the 140g flour with enough water to make a thick, smooth paste, then transfer to a piping bag fitted with a small round nozzle (or use a sandwich bag and snip off one corner). Use the paste to pipe crosses over the buns. Bake for 25 mins until deep golden brown and cooked through.

5 Mix the lemon curd with 1-2 tsp water to loosen it a little, then brush over the top of the buns. Leave to cool for 10 mins on the baking tray. Serve warm from the oven or toasted, with butter and lemon curd. Will keep for up to 3 days in a tin, or freeze for up to 2 months.

PER BUN 389 kcals • fat 8g • saturates 3g • carbs 68g • sugars 27g • fibre 3g • protein 9g • salt 0.6g

gf

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STAR INGREDIENT

Smoked salmon

Versatile cured and smoked salmon takes pride of place in these new recipes

recipes DIANA HENRY *photographs* STUART OVENDEN



Laxpudding, p41





The first meal I eat when I get to Ireland is always smoked salmon. It's a tradition that mum greets us with a platter of the stuff, buttered wheaten bread and wedges of lemon. My response to the peaty smell of smoked salmon is almost Pavlovian – my mouth waters and I slide into celebratory mode.

Smoked salmon is all about celebrations. The really good stuff is expensive, and used to be kept for Christmas and any event where champagne corks were popped. Quality smoked salmon provides high-end, easy eating.

It's great in a warm potato salad (drizzle with a dill & buttermilk dressing) or with warm buckwheat blinis, soured cream and salmon roe.

Scandinavian gravadlax – cured with salt and sugar rather than smoke – was one of the first 'fancy' dishes I ever made. There was very good salmon fishing where I grew up in Northern Ireland, so I had to think of different things to do with it. Reading about it in Jane Grigson's *Book of European Cookery*, I fell for the idea of burying a side of salmon under a crusty avalanche of sea salt. The process of making it was so pleasurable (mix salt, sugar, pepper and pine-scented handfuls of dill) and the method so simple (apply the cure, wrap and weight the fish), that I've made it regularly ever since. Like smoked salmon, it's a great dish to have in the fridge over Christmas.

If I'm going to serve gravadlax plain, I make my own. For dishes such as the laxpudding, I'm happy to use bought stuff. When it comes to smoked salmon, I usually buy Irish (but only out of loyalty). Both smoked salmon and gravadlax provide easy luxury, but you need to buy the best you can afford.

Laxpudding

Not, as it sounds, a pudding made with gravadlax, but a potato gratin with dill and gravadlax layered and baked. You could also try adding some sliced beetroot and of course you could make this with smoked salmon if that's what you have.

SERVES 8 PREP 20 mins

COOK 1 hr 20 mins EASY

425ml double cream
150ml soured cream
100ml full-fat milk
1.2kg potatoes (I like Maris Piper),
peeled and finely sliced
butter, for greasing
400g gravadlax
15g bunch dill, chopped
(leaves only)
green salad with a sharp dressing,
to serve

1 Heat oven to 180C/160 fan/gas 4. In a large saucepan, mix together the creams and the milk, and bring to just under the boil. Add the potatoes and cook gently for 5 mins, gently turning the potatoes over from time to time.

2 Season well and spoon one-third of the potatoes into a greased deep dish. Put half the gravadlax and dill on top, then add another one-third of the potatoes, then the rest of the gravadlax and dill. Finish with a final layer of potatoes.

3 Bake for 1 hr 10 mins or until the vegetables are completely tender. You may need to cover the top with foil after 1 hr to stop it becoming too dark. Serve with a green salad with a sharp dressing (the laxpudding will benefit from something clean to contrast with the richness of this dish).

GOOD TO KNOW omega-3 • gluten free

PER SERVING 520 kcal • fat 37g • saturates 21g •
carbs 28g • sugars 4g • fibre 2g • protein 17g • salt 1.1g

Fresh & smoked salmon rillettes

A simple starter, fresh and rich, that makes a bit more of a pack of smoked salmon, and of course you could make this with smoked salmon if that's what you have.

SERVES 6 PREP 20 mins

COOK 15 mins EASY

150ml vermouth
½ onion, sliced
2 tbsp lemon juice, plus a squeeze
small bunch parsley, stalks only (use
the leaves below)
8 black peppercorns
280g salmon fillet
125g smoked salmon, cut into
small shreds
30g butter, melted
1 tbsp chopped chervil (or chives
if you can't get chervil)
rye bread and chicory leaves,
to serve (optional)

For the caper crème fraîche

200g crème fraîche
2 tbsp finely chopped parsley
and chives
2 tbsp capers, rinsed of salt or brine

1 small shallot, finely chopped
1 tbsp extra virgin olive oil
lemon juice, to taste

1 Put the vermouth, onion, lemon juice, parsley stalks and peppercorns in a saucepan with 150ml water and bring to the boil. Simmer for 10 mins. Turn the heat down to a very gentle simmer, add the salmon fillet and poach for 4 mins. Let the salmon sit and cool in the liquid.

2 Lift the salmon out of its poaching liquid, remove the skin and flake the flesh roughly. Mix the flesh with the smoked salmon, a good squeeze of lemon, the butter, chervil and some pepper. Tip into a bowl, cover and put in the fridge (be sure to bring it back to room temperature to serve).

3 Mix the crème fraîche with the herbs, capers, shallot, oil and lemon juice to taste. Serve the rillettes with leaves of chicory – its bitterness is very good against the richness of the salmon – the caper crème fraîche and some rye bread, if you like.

GOOD TO KNOW omega-3 • gluten free

PER SERVING 339 kcal • fat 26g • saturates 13g •
carbs 3g • sugars 3g • fibre 1g • protein 17g • salt 0.8g

Gravadlax with celeriac & fennel salad

SERVES 8 **PREP** 40 mins
NO COOK 🍴

350-400g gravadlax or smoked salmon

For the dressing

1 tsp wholegrain mustard

1½ tsp honey

2 garlic cloves, crushed

5 tsp cider vinegar

7 tbsp extra virgin olive oil (a fruity one, not a bitter Tuscan one)

2 tbsp single cream

For the salad

juice 1 lemon (you may not need it all)

300g celeriac

1 large fennel bulb

¼ red onion

1 small red apple

1 small green apple

15g bunch dill, leaves only, roughly chopped

1 Make the dressing first. Put the mustard, honey, garlic, vinegar and some seasoning in a cup, and whisk in the oil in a steady stream. Stir in the cream, then check the seasoning – it should be sweet-sour.

2 Put some of the lemon juice in a mixing bowl. Peel the celeriac and cut the flesh into matchsticks, tossing these in the lemon juice as you go to stop the flesh discolouring.

3 Quarter the fennel and remove any coarse outer leaves. Trim the tips, reserving any tufty fronds. Cut out the core from each piece. Using

a very sharp knife or a mandolin, slice the fennel lengthways – the slices should be almost transparent. Toss with the celeriac and add some more lemon juice.

4 Cut the onion as finely as possible (it's best to do this on a mandolin too). Halve the apples, core and cut into matchsticks (there's no need to peel them). Add to the bowl with the onions, and add a little more lemon

juice (to keep the apple from turning brown). Chop any fennel fronds and add along with the dill. Toss with the dressing.

5 Divide the salad between eight plates with some gravadlax alongside, or serve the gravadlax and offer the salad in a large bowl.

GOOD TO KNOW omega-3 • 1 of 5-a-day • gluten free
PER SERVING 227 kcals • fat 15g • saturates 3g •
carbs 7g • sugars 6g • fibre 3g • protein 14g • salt 1.2g

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recipes BARNEY DESMAZERY *photographs* TOM REGISTER





Dinner for 6

- Minted melon, tomato & prosciutto salad
- Nduja-baked hake with chickpeas, mussels & gremolata
- Chocolate hazelnut ice cream cheesecake



Minted melon, tomato & prosciutto salad

This dish relies on the quality of the tomatoes and melon, so get the most flavoursome you can find. Both are best when they haven't been anywhere near a fridge.

When you're shopping, pick up the melon and smell it – it should be richly scented. All melons will work here, but Charentais has the fullest flavour.

SERVES 6 PREP 10 mins
NO COOK 🍴

about 500g different-coloured heirloom tomatoes, chopped into large chunks (smaller ones left whole or halved)
1 Charentais melon, segmented and cut into chunks roughly the same size as the tomatoes
12 slices prosciutto – the best you can afford
 handful mint, leaves picked, shredded
 crusty bread, to serve
For the dressing
1½ tbsp Sherry or red wine vinegar
3 tbsp olive oil
1 tsp honey

1 To make the dressing, whisk all the ingredients together in a bowl and set aside.
2 Toss the tomatoes and melon together in a bowl with a little dressing, some sea salt and black pepper. Loosely lay the prosciutto over a platter and pile the tomatoes and melon on top. Drizzle with extra dressing, scatter with mint and serve straight away with crusty bread.

BENEFITS fibre • vit c • 2 of 5-a-day • gluten free
PER SERVING 174 kcals • fat 9g • saturates 2g • carbs 10g • sugars 10g • fibre 3g • protein 10g • salt 1.3g

TIP Swap the prosciutto for a salty cheese, like feta, if you prefer.



Nduja-baked hake with chickpeas, mussels & gremolata

Nduja is a spicy, spreadable pork sausage from Italy.

SERVES 6 PREP 15 mins
COOK 20 mins EASY 🍴

2 x 400g cans chickpeas, drained and rinsed
6 skin-on hake or cod fillets (about 150g each)
100g nduja
600g mussels, de-bearded and cleaned
150ml white wine
 large pack parsley, leaves finely chopped
 finely grated zest **1** lemon, plus wedges to serve
 extra virgin olive oil

1 Heat oven to 200C/180C fan/gas 6. Tip the chickpeas into a large roasting tin and nestle the fish, skin-side down, among them. Dot over the nduja, and season with sea salt and black pepper. Scatter over the mussels and pour over the wine.
2 Cover the tin tightly with foil and put in the oven for 15-20 mins until the fish is cooked and the mussels have opened – discard any that stay shut. Gently lift the fish onto serving plates. Scatter the mussels and chickpeas with the parsley and lemon zest. Drizzle with olive oil, give it all a good stir and serve with the fish and lemon wedges for squeezing over.

BENEFITS low cal • 1 of 5-a-day •
PER SERVING 409 kcals • fat 18g • saturates 4g • carbs 13g • sugars 1g • fibre 5g • protein 42g • salt 1.2g

Chocolate hazelnut ice cream cheesecake

No one will guess that this rich and creamy no-cook cheesecake uses only four ingredients!

SERVES 12 PREP 15 mins plus
overnight freezing NO COOK

200g honey nut cornflakes
2 x 400g jars chocolate hazelnut spread
2 x 180g tubs full-fat cream cheese
1 tbsp roasted and chopped hazelnuts

1 Put the cornflakes and half a jar of chocolate hazelnut spread in a bowl and beat to combine – don't worry about breaking up the cornflakes. Press the mix into the base of a 23cm springform tin.
2 In a separate bowl, beat the cream cheese until smooth, then fold in the remaining chocolate hazelnut spread. Smooth onto the cornflake base, wrap tightly in cling film and freeze overnight.
3 Remove from the freezer 30 mins before serving, or until you can cut it easily with a sharp knife. Serve in slices with hazelnuts sprinkled over. *Will keep in the freezer for up to 1 month.*

BENEFITS freezable • folate
PER SERVING 542 kcals • fat 33g • saturates 15g • carbs 50g • sugars 42g • fibre 3g • protein 8g • salt 0.5g





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Ultimately Italian

Indulge in the finest Italian cuisine about town at Rosso, Amwaj Rotana. Here's a selection of our favourite culinary highlights available every week at the restaurant.



Happy Hour – Daily 6 – 9pm | Fridays 4 – 9pm

Late Happy Hour – Daily (Sat – Weds only) 1 – 2.30am

Love Italian cuisine? Rosso is where it's happening! Presenting indulgent, delicious food in an elegantly casual atmosphere, Rosso is located at Amwaj Rotana along Jumeirah Beach Residence and offers both al fresco and indoor seating.

With calming views over the Arabian Sea married with energy from an open kitchen, the scene is set at Rosso for a gourmet experience to remember. From fresh homemade pastas and pizzas from a wood-fired oven, to sophisticated main courses inspired by the various Italian regions and cooking styles – there's something for everyone at Rosso.

BIG BRUNCH, every Friday

Every Friday Amwaj Rotana puts on a brunch show to remember, set across three of the hotel's signature restaurants – including Rosso, plus Benihana and Horizon.

The extensive buffet selection features international favourites, in addition to a range of organic produce like organic salmon and locally produced ingredients such as cherry tomatoes, peppers and cucumbers.

At brunch, there's a dedicated family zone where the little ones can enjoy cartoons, a kids' buffet, popcorn and activities.

The details

When: Every Friday

Time: 12.30 – 4.30pm

Venue: La Terrazza, Level 2, Amwaj Rotana

Price: Dhs235 with soft beverages, Dhs355 with house beverages, Dhs495 with bubbly and house beverages, Dhs690 with premium French bubbly.

LIVE DJ

Every week from Tuesday through to Thursday from 8pm until midnight, chill out to the latest tunes of Rosso's live DJ. Or catch him spinning the decks on Fridays from 12.30 – 4.30pm and 8.30pm until midnight, plus Saturdays from 5 – 10pm.

LADIES' NIGHTS

It's ladies' night four nights a week at Rosso (Sat, Mon, Tues, Weds), and from 9pm – 2.30am ladies can enjoy two complimentary glasses of grape or house beverages.

WINE NIGHTS

Start your week on the right foot with selected bottles of wine offered at a special price of Dhs100 every Sunday from 5pm – 2am. Rosso invites diners to sip and savour an enticing selection of both white and red wines from illustrious wine regions in Italy such as Veneto, Tuscany and Sicily.

APERITIVO SATURDAYS

From 5 – 8pm every Saturday, indulge on Italian bites including breaded zucchini chips and avocado, tomato and basil canapes, a selection of cold cuts, cheese and olives. Then, enjoy an extended happy hour from 6 – 9pm to top it off.

Rosso, Amwaj Rotana, Jumeirah Beach Residence

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Friday night fakeaways

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recipes JENNIFER JOYCE *photographs* SAM STOWELL



Singapore noodles
with prawns, p52

Singapore noodles with prawns

You'll have this on the table in half the time it takes a delivery to arrive.

SERVES 2 **PREP** 10 mins
COOK 10 mins **EASY**

2 nests thin rice vermicelli noodles
1 tbsp light soy sauce
1 tbsp oyster sauce
2 tsp mild curry powder
1 tbsp sesame oil
1 garlic clove, chopped
1 red chilli, thinly sliced (deseeded if you don't like it too hot)

thumb-sized piece ginger, grated

1 medium onion, sliced
1 yellow or red pepper, cut into thin batons
4 spring onions, cut in half lengthways then into thin batons
8 raw king prawns
1 large egg, beaten
coriander leaves, to serve

1 Soak the rice noodles in warm water for 5 mins until softened but still al dente. Drain and set aside.

2 In a small bowl, mix together the soy, oyster sauce and curry powder.

3 In a large wok, add half the oil and fry the garlic, chilli and ginger until golden, about 2 mins. Add the remaining oil, onion, pepper, spring onions, prawns and noodles and stir-fry for a few mins. Push everything to one side, add the egg and scramble. Add the soy sauce mixture, toss again for a few more mins, then remove from the heat. Sprinkle over the coriander leaves before serving.

GOOD TO KNOW low fat • low cal • fibre • vit c • iron •
2 of 5-a-day

PER SERVING 411 kcals • fat 10g • saturates 2g • carbs 54g
• sugars 10g • fibre 6g • protein 23g • salt 2.6g

Turkish kebabs with tomato chilli sauce

These can be marinated the day before, plus you can cook them individually if some of your family need to eat at separate times.

SERVES 4 **PREP** 20 mins plus at least 1 hr marinating **COOK** 15 mins **EASY**

2 garlic cloves
200g Greek yogurt
1 lemon, juiced
2 tsp tomato purée
2 tsp each crushed chilli flakes (Aleppo are nice) and sumac
4 chicken breasts, cut into chunks
300g baby plum tomatoes
1 thumb-sized red chilli, stem removed
2 tbsp extra virgin olive oil
1 small red onion, sliced
1 tbsp pomegranate molasses

To serve

4 Middle Eastern flatbreads
long pickled chillis (guindillas)
a handful each fresh coriander and flat-leaf parsley

1 Crush 1 garlic clove and mix with 3 tbsp yogurt, the lemon juice, 1 tsp tomato purée, half the spices, and some seasoning in a medium bowl. Add the chicken, toss, cover and chill in the fridge for at least 1 hr or overnight.

2 Make the chilli sauce. Put 100g of the tomatoes, the whole red chilli, the remaining spices, garlic clove and tomato purée, plus 1 tbsp olive oil, half the red onion and the pomegranate molasses in a food processor. Add some seasoning and pulse until puréed, then set aside.

3 Heat oven to 200C/180C fan/gas 6, and heat a griddle pan. Thread the

chicken onto metal skewers or wooden ones that have been soaked, then wipe off the excess marinade. Skewer the remaining tomatoes on a separate skewer. Lightly oil the griddle with the remaining olive oil and brown the chicken on both sides, then transfer to a baking tray and bake in the oven for 10 mins, or until cooked through. Meanwhile, griddle the tomatoes for 1-2 mins, turning halfway through so they have griddle marks on both sides.

4 Serve the chicken and tomatoes on flatbreads with the remaining red onion, pickled chillis, the remaining Greek yogurt, parsley and coriander with the chilli sauce spooned over.

GOOD TO KNOW 1 of 5-a-day
PER SERVING 276 kcals • fat 12g • saturates 5g •
carbs 7g • sugars 6g • fibre 2g • protein 34g • salt 0.4g





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Fish & chips with coconut batter and tartare sauce

For ease we've shallow-fried the fish, but it's still crispy like a takeaway.

SERVES 4 **PREP** 15 mins

COOK 10 mins **EASY**

600g boneless and skinless fillet of cod loin

75g plain flour

1 egg

100ml coconut milk, plus a little extra if needed

1 tsp baking powder
vegetable oil, for frying

For the tartare sauce

3 tbsp mayonnaise

3 tbsp Greek yogurt

4 small or 2 large cornichons, chopped

1 tbsp capers, drained

1 tbsp chopped dill

2 tbsp chopped flat-leaf parsley

To serve

oven-baked chips

cooked peas

2 lemons, quartered

1 Cut the fish into four equal-sized pieces. Season and dust with 2 tsp of the flour. In a medium bowl, whisk the remaining flour, egg, coconut milk and baking powder with some salt until you have a smooth, thick batter. Add a little more coconut milk if your mixture is particularly stiff.

2 In a small bowl, mix together the tartare sauce ingredients and set aside.

3 Pour vegetable oil into a large wok to a depth of 2cm and heat – it's hot enough when a small piece of bread browns in 20 secs. Fry the fish in batches, dipping each piece into the batter, then gently lowering into the oil. Fry for 2-3 mins until golden, turning once. Drain on kitchen paper, then put in a low oven to keep warm while you fry the rest.

4 Serve the fish with the chips, peas, tartare and lemon wedges.

PER SERVING 551 kcs • fat 38g • saturates 9g
• carbs 18g • sugars 3g • fibre 1g • protein 32g • salt 1.0g



Butter chicken

The chicken can be marinated the day before so you can get ahead. Any leftovers keep well and can be reheated.

SERVES 4 **PREP** 15 mins
plus at least 1 hr marinating
COOK 35 mins **EASY**

500g boneless and skinless chicken thighs

For the marinade

1 lemon, juiced
2 tsp each ground cumin and paprika
1-2 tsp hot chilli powder
200g natural yogurt

For the curry

2 tbsp vegetable oil
1 large onion, chopped
3 garlic cloves, crushed

1 green chilli, deseeded and finely chopped (optional)
thumb-sized piece ginger, grated
1 tsp garam masala
2 tsp ground fenugreek
3 tbsp tomato purée
300ml chicken stock
50g flaked almonds, toasted
To serve (optional)
cooked basmati rice
naan bread
mango chutney or lime pickle
fresh coriander
lime wedges

1 In a medium bowl, mix all the marinade ingredients with some seasoning. Chop the chicken into bite-sized pieces and toss with the marinade. Cover and chill in the fridge for 1 hr or overnight.

2 In a large, heavy saucepan, heat

the oil. Add the onion, garlic, green chilli, ginger and some seasoning. Fry on a medium heat for 10 mins or until soft.

3 Add the spices with the tomato purée, cook for a further 2 mins until fragrant, then add the stock and marinated chicken. Cook for 15 mins, then add any remaining marinade left in the bowl. Simmer for 5 mins, then sprinkle with the toasted almonds. Serve with rice, naan bread, chutney, coriander and lime wedges, if you like.

GOOD TO KNOW healthy • 1 of 5-a-day

PER SERVING 367 kcal • fat 18g • saturates 3g • carbs 12g • sugars 10g • fibre 3g • protein 37g • salt 0.6g



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STAR INGREDIENT

Puff pastry

Buttery, flaky and irresistible – bake something brilliant this month

recipes DIANA HENRY *photographs* HELEN CATHCART





Good Food's contributing editor Diana Henry is an award-winning food writer. Her tenth book, *Simple*, is out now. [@DianaHenryFood](#)

What do keen cooks love about the act of cooking? Most often you hear that they're 'feeders', never happier than when dispensing food to big tables of friends. Then there are the sensual pleasures – the smell of olive oil as it hits a pan of warm beans, the beauty of a whole fish as you wash it, the way you can see citrus oil disperse in the air when you cut a lemon. I notice these details every day. But cooking is also about mastery. From a young

age, I got a thrill from practising dishes or techniques until I could do them well.

Even so, there are a few gaps in my mastery and puff pastry is one of them. You need cold hands and a cool kitchen for a start, and I rarely have either. I still have vivid memories of my final exam at cookery school. The exam took place in a heatwave. I tried to keep my pastry cool and my edges straight, but I watched my pastry cases rise and then rise no more, as butter from the layers leached out and spread over the baking sheet. I could have wept. The results were acceptable, but they weren't cloud-like.

Since then I have practised – every so often – but with a full-time job and kids I was always making it in a hurry. And puff pastry can't be hurried.

About a decade ago I decided to let myself off the hook. In any case, chefs told me, the stuff you can now buy is better than any puff pastry made by hand. It was a relief. Nearly everything you make with puff pastry requires other work (the filling or the topping), so skipping one difficult step makes life easier.

I now see puff pastry as one of the great convenience products (I use the one from Dorset Pastry; if you can't find this, look for an all-butter variety). There are still a few things you have to watch, even with bought puff pastry: don't use too much flour when you roll it, roll it evenly and keep it cool.

So mastery isn't always the point – making good food is. And if bought puff pastry means I can turn out a luscious chicken pie on a Wednesday night, I'm all for it.



Chicken, leek & cider pie

SERVES 4 **PREP 30 mins** plus chilling
COOK 1 hr 35 mins **MORE EFFORT** !

60g unsalted butter
60g plain flour
250ml dry cider
250ml full-fat milk
1 tbsp Dijon mustard
juice ½ lemon
2 tbsp crème fraîche
3 medium leeks, sliced into rings
1 large apple, peeled, cored and sliced
500g cooked chicken, torn or cut into pieces
50g extra mature cheddar, grated
375g puff pastry
2 egg yolks, beaten with 2 tsp milk (to make an egg wash)

1 Melt 40g of the butter in a saucepan and add the flour. Stir this over a medium-low heat for 1 min to make a roux. Remove from the heat and start adding the cider a little at

a time. Mix well with a wooden spoon to ensure there are no lumps. Keep stirring until all the cider has been added, then add the milk in the same way. Season, return the pan to the heat and, stirring continuously, bring to the boil. The mixture will thicken considerably and, once it has come to the boil, reduce the heat and simmer for about 3 mins. Stir in the mustard, lemon juice and crème fraîche, and taste for seasoning.

2 Melt the rest of the butter in a frying pan and gently fry the leeks and the apples for 5 mins. Add 2 tbsp of water, season, cover and cook over a low heat for 8-10 mins until tender. If there are lots of juices, increase the heat to reduce them.

3 Add the chicken and half the cheese to the sauce, then bring to the boil. Immediately reduce the heat and heat the chicken through. Gently stir in the leeks and apples and taste – you may want to add more mustard or lemon juice.

4 Put the mixture into a 25 x 20cm

pie dish or a round dish measuring 25cm across (with a 1.3 litre capacity). Sprinkle with the rest of the cheese and leave to cool completely.

5 Heat oven to 200C/180C fan/gas 6. On a lightly floured surface, roll the pastry out to the thickness of a 50p coin. Cut off a strip the same width as the lip of the pie dish. Wet the lip and press this strip onto it. Brush the strip with water and lay the rest of the pastry on top. Press the pastry lid onto the pastry strip, then cut off the excess. Crimp the edges and use the remaining pastry to decorate the top of the pie. Make three small slits in the pastry near the middle to let the steam escape. Brush the top with the egg mixture and bake in the oven for 30-40 mins, until the pastry is a deep golden colour and puffed up. Serve immediately.

GOOD TO KNOW calcium • fibre • iron • 1 of 5-a-day
PER SERVING 1,041 kcal • fat 65g • saturates 33g •
carbs 55g • sugars 13g • fibre 7g • protein 51g • salt 1.8g

Pear & hazelnut
darts, p65



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Pear & hazelnut darts

A darts is a puff pastry tart, usually rectangular, and filled with frangipane. It's also a clever way of turning puff pastry into an impressive dessert.

SERVES 8 PREP 45 mins plus chilling

COOK 55 mins MORE EFFORT

1 lemon
250g granulated sugar
½ tsp vanilla extract
4 pears (preferably round rather than long)
450g puff pastry
a little sunflower or vegetable oil,
for brushing
plain flour, for dusting
1 tsp milk
For the frangipane
60g butter, at room temperature
60g golden caster sugar
1 medium egg, lightly beaten
60g toasted hazelnuts, ground
1 tbsp plain flour
whipped cream, to serve

1 Peel a broad strip of zest from the lemon and then juice the lemon. Put 1 tbsp juice, the zest, sugar, vanilla extract and 500ml water into a

saucepan or sauté pan large enough to hold all the fruit in a single layer. Heat gently, stirring a little to help the sugar dissolve. Simmer for 4 mins then remove from the heat.

2 Peel, halve and core the pears. Add them to a bowl with the remaining juice from the lemon. Heat the syrup again and gently poach the fruit, covered, for 15-20 mins until just tender. Test the pears with the tip of a sharp knife and remove them with a slotted spoon as soon as they are ready. Lay them in a broad, flat container in a single layer. Allow the poaching syrup to cool slightly (for about 10 mins) then pour over the pears. Cover, then set aside in the fridge to cool completely.

3 For the frangipane, beat the butter and sugar until light and fluffy. Gradually add half the egg (keep the rest for brushing the pastry), beating well after each addition. Stir in the nuts and the flour.

4 Roll out 200g of the pastry to make a rectangle measuring 32cm x 14cm. Transfer to a metal baking sheet lightly brushed with a little oil and prick it all over with a fork. Spread the frangipane over the pastry leaving a 2cm border all around it. Lift the pears out of the syrup and pat dry

with kitchen paper. Lay these horizontally in alternating directions along the pastry. Brush the borders with water.

5 Roll out the rest of the pastry into a rectangle measuring 32cm x 17cm. Flour it lightly. Gently fold this over, lengthways, without pressing down. Make cuts horizontally through the fold at 4mm intervals, leaving a 2cm border around the open edge (as if you're making a paper lantern). Lay this on top of the pears, and unfold it to cover them. Lightly press together the pastry edges and put in your fridge for 30 mins. Heat oven to 200C/180C fan/gas 6. Strain the poaching syrup and boil to reduce it by half.

6 Trim off about 3mm of pastry all the way round to make the darts neat. Mix the remaining beaten egg with the milk and use this to brush the pastry. Using the tip of a small sharp knife, make little diagonal markings all along the border. Bake for 25-30 mins. Brush the tart with the reduced poaching syrup while it's still warm. Serve with crème fraîche or whipped cream. You can stir 2 tbsp of the poaching syrup into the whipped cream, if you like.

PER SERVING 537 kcal • fat 26g • saturates 11g • carbs 67g • sugars 48g • fibre 4g • protein 6g • salt 0.6g

Pumpkin, fennel & Taleggio galette

SERVES 6 PREP 35 mins

COOK 1 hr 30 mins MORE EFFORT V

700g pumpkin or 1 small squash
5 tbsp olive oil
grating of nutmeg
2 small fennel bulbs
juice ½ small lemon
½ tsp fennel seeds, toasted and coarsely crushed
470g spinach, coarse stalks removed
15g unsalted butter
1 garlic clove, crushed
1 egg yolk mixed with 2 tsp milk (to make an egg wash)
200g Taleggio (or vegetarian alternative), sliced
375g puff pastry

1 Heat oven to 190C/170C fan/gas 5. Peel the squash, then halve and deseed it before cutting the flesh into thick wedges and halving them again to make quarters. Put the slices in a roasting tin with half the olive oil, the nutmeg and seasoning, and toss to coat. Roast for 30 mins, or

until tender and a little caramelised.

2 Halve the fennel bulbs lengthways and remove the tops and tough outer leaves from each piece. Trim the base and cut each half into thick wedges, keeping them intact at the base. Put the wedges straight into a bowl and toss with the lemon juice to prevent discolouring. Add the fennel seeds, remaining olive oil and some seasoning, then toss well. Spread the fennel in a roasting tin large enough to hold it in a single layer and cover with foil. Roast the fennel (at the same time as the squash) for 20 mins, or until tender with pale-gold undersides.

3 Wash the spinach and cook in a covered pan over a medium heat for 1-2 mins. When wilted, drain in a colander and leave to cool. Squeeze the excess moisture out of the spinach, chop roughly and season. Melt the butter in a frying pan and quickly fry the spinach with the garlic for 3 mins. Set aside.

4 Roll out the pastry to make the base of the tart, ending up with a piece measuring roughly 28 x 38cm. Put the pastry base on to a floured metal baking sheet. Create a border all the way round

by lightly running a knife 2cm from the edge. Prick the rest of the pastry all over with a fork. Put a rectangle of baking parchment, the size of the inside of the border, over the pastry. Weight it down with baking beans. Knock up the sides of the pastry by holding a small knife at a right angle to the pastry and making small indentations to release the layers. This will give you a better rise. Paint the border with the egg wash.

5 Put the pastry in the preheated oven and cook for 25 mins, removing the beans and paper after 15 mins. Take the partially cooked tart base out of the oven and, if the centre has risen, gently flatten it with the back of a wooden spoon. Turn the oven up to 200C/180C fan/gas 6.

6 Spoon the spinach onto the pastry, then put the squash and fennel on top. Distribute the cheese over the top, too. Put the tart back into the oven and cook for a further 25 mins. The cheese should be golden in patches and the pastry should be cooked and golden, but not too dark.

GOOD TO KNOW folate • fibre • vit c • 2 of 5-a-day
PER SERVING 526 kcal • fat 38g • saturates 16g • carbs 30g • sugars 6g • fibre 6g • protein 14g • salt 1.5g



Pumpkin, fennel &
Taleggio galette, p65

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recipes CASSIE BEST *photographs* SAM STOWELL

Bramley &
blackberry pie, p70



Fig, raspberry &
cardamom pie, p72

FIRST, MAKE YOUR PASTRY

Short & sweet pastry

Buttery and crumbly, with just enough sweetness, this is my most reliable sweet shortcrust pastry recipe. Tear it out and stick it on your fridge – it'll become your new go-to as well.

MAKES enough for 1 large pie, about 25cm/10in (serves 6-8), 2 medium pies, about 18cm/7in (each serves 3-4) or 4 individual pies, about 10cm/4in

PREP 20 mins **NO COOK EASY** ✨

225g/8oz cold unsalted butter, chopped into small pieces

350g/12oz plain flour

50g/2oz icing sugar

1 large egg yolk (save the white for brushing the pastry)

1 Put the butter and flour in a food processor with 1/4 tsp salt and blend until the mixture resembles damp breadcrumbs. Or do this by rubbing the butter and flour together in a big bowl with your fingertips. Add the sugar and

briefly whizz again or stir to combine.

2 Whisk the egg yolk with 2 tbsp cold water, and drizzle over the flour mixture. Use the pulse button to blend the mixture once more, keep going until it starts to form larger clumps. If the mixture seems too dry, add a little more water a tsp or 2 at a time, but no more than 3 tsp in total.

3 Tip out onto a work surface and briefly knead the dough to bring it together into a smooth ball. Avoid overworking or it will become tough. Flatten the dough into a puck shape and wrap well in cling film. Chill for at least 30 mins, or for up to 2 days, or freeze for 2 months.

PER SERVING (8) energy 395 kJ • fat 24g • saturates 5g • carbs 37g • sugars 7g • fibre 2g • protein 5g • salt 0.2g

AVOID THE DREADED SOGGY BOTTOM

- Use a metal or enamel pie plate, tin or a cake tin if your pie has a pastry base.
- Make sure the baking sheet is hot when the pie goes in the oven.
- Scatter ground almonds or polenta over the base to soak up any extra juice from the fruit.



Bramley & blackberry pie

It's important to use cooking apples such as Bramleys here, as they will soften in the steam of the pie, meaning there's no need to simmer them beforehand.

MAKES 1 large pie, about 25cm/10in (serves 6-8), 2 medium pies, about 18cm/7in each (each serves 3-4) or 4 individual pies, about 10cm/4in each

PREP 30 mins plus macerating and chilling **COOK** 25-45 mins, depending on the size of your pie

A LITTLE EFFORT

900g/2lb Bramley apples (about 4) peeled, cored, quartered and thinly sliced

140g/5oz golden caster sugar, plus extra for sprinkling

1 x batch Short & sweet pastry (see recipe, above), chilled

1 tbsp fine polenta or ground almonds

1 tbsp cornflour or plain flour, plus extra for dusting

1 1/2 tsp ground cinnamon

200g/7oz blackberries, halved if very large

egg white, for brushing (reserved from making the pastry)

cream or ice cream, to serve

1 Put the apples and half the sugar in a large bowl, then stir together until the apples are well coated. Set aside for 30 mins to macerate.

2 Remove the pastry dough from the fridge and divide into 2 pieces, one slightly larger than the other. Re-wrap the smaller piece of dough and set aside. Divide the larger piece of dough into the number of pies you'd like to make, or leave whole for a large one. On a lightly floured surface, roll out the dough to the thickness of a 50p piece, or until large enough to line the base of your pie plate or tin, with a little pastry overhanging. Roll the dough over your rolling pin, lift onto your plate or tins, then press it well into the corners. Scatter the polenta or almonds over the base.

3 Drain any juice from the apples,

then toss through the remaining sugar, cornflour and cinnamon.

Layer the apples and blackberries in the lined dish, creating a dome effect in the centre. Heat oven to 190C/170C fan/gas 5 and place a baking sheet on the middle shelf.

4 Now choose how you'd like to top the pie (see The upper crust p17). Once covered, whisk the reserved egg white and brush over the pastry. Scatter with extra sugar, then put the pie on the baking sheet. Bake for 25-30 mins for mini pies, 35-40 mins for medium pies, or 45 mins for a large pie, until the pastry is golden and crisp and the juices are bubbling. Cool for 10 mins before serving with cream or ice cream.

GOOD TO KNOW 1 of 5-a-day • freezable
PER SERVING (8) energy 543 kJ • fat 25g • saturates 15g • carbs 70g • sugars 36g • fibre 5g • protein 6g • salt 0.2g

*Traditional plum pie gets
a makeover with hints
of sweet, nutty marzipan*

Plum & marzipan pie, p72





Fig, raspberry & cardamom pie

Here's a pie filling you might not have tried before – sweet, juicy figs and raspberries are the perfect match for Middle-Eastern flavours like rosewater and cardamom.

MAKES 1 large pie, about 25cm/10in (serves 6-8), 2 medium pies, about 18cm/7in each (each serves 3-4) or 4 individual pies, about 10cm/4in each **PREP** 30 mins plus chilling **COOK** 25-45 mins, depending on the size of your pie **A LITTLE EFFORT**

10-12 large figs, quartered
400g/14oz raspberries
50g/2oz golden caster sugar, plus extra for sprinkling
1 tbsp cornflour
8 cardamom pods
¼ tsp rosewater
1 x batch Short & sweet pastry (see recipe p70), chilled
1 tbsp fine polenta or ground almonds

egg white, for brushing (reserved from making the pastry)
cream, crème fraîche, natural yogurt or soured cream, to serve

- 1 Put the figs, raspberries, sugar and cornflour in a large bowl and gently toss together, being careful not to break up the raspberries, until the fruit is well coated. Put the cardamom in a mortar and crack the pods with a pestle. Remove the seeds from their pods and place them back in the mortar, discarding the pods. Crush the seeds then add to the fruit, along with the rosewater. Set aside for 15 mins.
- 2 Remove the dough from the fridge and divide into 2 pieces, one slightly larger than the other. Re-wrap the smaller piece and set aside. Divide the larger piece of dough into the number of pies you'd like to make, or leave whole for a large one. On a lightly floured surface, roll out the dough to the thickness of a 50p piece, or until large enough to line

the base of your pie plate or tin, with a little pastry overhanging. Roll the dough over your rolling pin, lift into your plate or tins, and press it well into the corners. Scatter the polenta or almonds over and spoon in the filling. Heat oven to 190C/170C fan/gas 5 and place a baking sheet on the middle shelf.

3 Now choose how you'd like to top the pie (see The upper crust, p17). Once covered, whisk the reserved egg white and brush over the pastry. Scatter with a little extra sugar, then place the pie on the baking sheet and bake for 45 mins for a large pie, 35-40 mins for medium pies or 25-30 mins for mini pies, until the pastry is golden and crisp and the juices are bubbling. Cool for 10 mins before serving with cream, crème fraîche, natural yogurt or soured cream.

GOOD TO KNOW 2 of 5-a-day • fibre • freezable
PER SERVING (8) energy 523 kJ • fat 25g • saturates 15g • carbs 63g • sugars 30g • fibre 6g • protein 7g • salt 0.2g



Plum & marzipan pie

For this pie filling, I like to simmer the fruit briefly before baking it in the pie to extract the juice. Once sieved, I serve the juice on the side – this stops the base from going soggy.

MAKES 1 large pie, about 25cm/10in (serves 6-8), 2 medium pies, about 18cm/7in each (serves 3-4) or 4 individual pies, about 10cm/4in each **PREP** 30 mins plus chilling and cooling **COOK** 30-50 mins, depending on the size of your pie **A LITTLE EFFORT**

1kg/2lb 4oz plums (Victoria or Excalibur plums are delicious if you can find them), halved, stoned, then halved again
100g/4oz golden caster sugar, plus extra for sprinkling
2 tsp cornflour
1 x batch Short & sweet pastry (see p70)
1 tbsp ground almonds or fine polenta

1 tsp almond extract
200g/7oz marzipan, chopped into 1.5cm cubes
egg white, for brushing (reserved from making the pastry)
cream or ice cream, to serve

- 1 Tip the plums, sugar and cornflour into a large pan, then toss to coat. Simmer for 3-5 mins, stirring now and then, until the plums have just begun to soften. Tip them into a sieve suspended over a large bowl, leave for 30 mins-1 hr, stirring every 10 mins, until the juice has all collected in the bowl.
- 2 Remove the dough from the fridge and divide into 2 pieces, one slightly larger than the other. Re-wrap the smaller piece of dough and set aside. Divide the larger piece of dough into the number of pies you'd like to make, or leave whole for a large one. On a lightly floured surface, roll out the dough to the thickness of a 50p piece, or until large enough to line the base of your pie plate or tin, with a little pastry overhanging. Roll the

dough over your rolling pin, lift into the plate or tin and press it well into the corners. Scatter the almonds or polenta over the base.

3 Stir 2 tbsp of the strained plum juice and the almond extract into the plums. Spoon the filling into the pie dish, dotting the marzipan between the layers of plums as you go. Heat oven to 190C/170C fan/gas 5 and place a baking sheet on the middle shelf.

4 Choose how you'd like to top the pie (see right). Once covered, whisk the reserved egg white and brush over the pastry. Scatter with a little extra sugar, then place on the baking sheet and bake for 45 mins for a large pie, 35-40 mins for medium pies or 25-30 mins for mini pies, until golden and bubbling. Cool for 10 mins before serving with cream or ice cream.

GOOD TO KNOW 1 of 5-a-day • freezable
PER SERVING (8) energy 618 kJ • fat 28g • saturates 15g • carbs 80g • sugars 47g • fibre 4g • protein 8g • salt 0.2g

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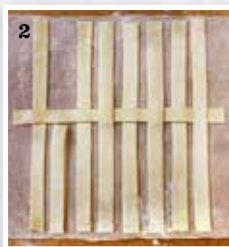
The upper crust

Leave a little of the pastry base overhanging, and brush the edges with beaten egg before adding the top

PATCHWORK Roll out the pastry, then stamp out your chosen shape, or simply cut the pastry into odd-shaped pieces. Cover the top of the pie with the pieces of pastry, leaving gaps for the fruit to bubble through. We used a flower and leaf cutter for the pie below, adding balls of pastry to the centre of each flower and creating veins on the leaves with a small knife.

STAMPED DESIGN Roll out the pastry on a well-floured sheet of baking parchment. Use a small biscuit cutter to stamp out shapes (we've used a heart cutter for our Fig, raspberry & cardamom pie, and circles here, but diamonds or flower shapes look pretty too). Brush the pie edge with egg, then slide the pastry lid on top. Trim the edge with scissors and decorate the rim as you like.

LATTICE Use a fluted pasta or pastry wheel cutter for a wiggly edge or stick to straight edged strips – and follow the steps below.



- 1 Arrange the pastry strips on top of your pie, with space between each one. Fold back alternate strips from the centre, then lay a strip across the middle, near the folds.
- 2 Flip the folded strips back to cover the middle pastry strip.
- 3 Fold back the strips that are woven under the middle piece.
- 4 Lay another strip across the middle, and flip alternate strips back again. Repeat until you have a woven pattern.

MAKE IT PRETTY

- Pile the fruit into the centre of the pie – a domed pie looks more professional.
- Whisk leftover egg white from making the pastry with a fork until frothy and use this to glaze the pie. If you want the pie to have a nice golden colour, whisk in a little caster sugar too.

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more ideas...



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Fancy edges

An easy way to add pizzazz to your pie is to decorate the edge

Squeeze the pastry edge around the top of your index finger, using your thumb and other index finger. Work your way along the pastry edge to give a professionally fluted finish.

Plait together three thin strips of pastry and place around the edge. This can be fiddly, so do it in four or five sections and then join them up on the pie.

Create a classic look by pressing down on the top sheet of pastry with a fork.

Press the back of a teaspoon into the pastry to create depressions.

Sprinkle the edge with granulated sugar to add sparkle once baked.

Use stamped out leaves for a pretty autumnal design.

THE GREAT DAIRY DEBATE...

Every lovingly made fruit pie deserves a dairy accompaniment – go to town with thick Jersey or clotted cream. I like two to choose from – I usually go for a ball of ice cream with hot custard on the side.

What's your favourite?

Join in the dairy debate and show us your pie love on Instagram or Twitter with the hashtag #GFPerfectPie

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MASTERCHEF MAKEOVER

Courgette lasagne

BBC *MasterChef* judge John Torode adapts one of our website's most popular vegetarian dishes, creating a seasonal bake that makes a great meal to share

photograph PETER CASSIDY



Good Food's contributing editor John Torode is a chef, food writer and TV presenter, and has been a judge on *MasterChef* for 11 years. Every month, he improves one of our most popular recipes from our website [@JohnTorode1](#)

This month I've been inspired by a classic BBC *Good Food* recipe that also happens to be one of my children's favourite dishes: a veggie lasagne.

The original recipe uses a shop-bought sauce, but I've made my own tomato sauce. It's quick and clever, made simply with a few whole tomatoes that are popped into the oven. I've put in a few extra vegetables for good measure and added more cheese for a golden finish.

You could add other ingredients – such as peppers or aubergines – if you fancy. However, as it stands, it is balanced with sweet tomatoes, rich ricotta and a great whack of delicious green vegetables.

John Torode's courgette lasagne

SERVES 6 **PREP 20 mins**
COOK 1 hr 25 mins **EASY**

8 plum tomatoes, halved
2 garlic cloves, lightly bashed
1 tbsp olive oil
1 rosemary sprig
½ tbsp golden caster sugar
2 leeks, sliced into rings
20g unsalted butter
100g baby spinach
500g courgettes, grated
10 lasagne sheets
250g tub of ricotta
125g mozzarella, torn
50g Parmesan (or vegetarian alternative), grated

1 Heat oven to 200C/180C fan/gas 6. Put the tomatoes on a baking tray with the garlic, oil, rosemary and a good pinch of seasoning. Bake for 25-30 mins until soft, then discard the rosemary and peel off the garlic skin. Put the tomatoes, garlic and sugar in a blender and blitz a few times until you have a chunky sauce.

2 Meanwhile, put the leeks in a pan over a low heat, add the butter, season and cook for 7-10 mins or until soft. Add the spinach and courgettes, and cook, covered, for 2 mins until wilted and soft. Set aside.

3 In a lasagne dish, layer up the ingredients using the tomato sauce first, then some pasta, followed by the ricotta and vegetables. Keep layering until you've used up everything. Finish with a final layer of the vegetables, the mozzarella and the Parmesan. Bake in the oven for 40-45 mins until the sauce has reduced and the top is golden brown.

BENEFITS vegetarian • low cal • calcium • folate • vit c • 2 of 5-a-day

PER SERVING 327 kcals • fat 17g • saturates 10g • carbs 23g • sugars 9g • fibre 4g • protein 17g • salt 0.5g





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TWICE AS NICE

Toffee apple bread & butter pudding

This dessert is doubly delicious

recipe CASSIE BEST photograph STUART OVENDEN

SERVES 6 **PREP** 20 mins

COOK 1 hr 10 mins **EASY**

3 red dessert apples
juice ½ lemon
4 tbsp golden caster sugar
397g can caramel (we used
Carnation)
6 brioche finger rolls, sliced
into rounds
3 eggs
400ml full-fat milk
200ml double cream
1 tsp vanilla extract
ice cream, to serve (optional)

1 Core the apples, then slice into rings about as thick as a 50p piece. Toss through the lemon juice and 2 tbsp sugar. Spread about ⅔ of the caramel over the base of a large baking dish (ours was 20 x 30cm).

2 Layer the brioche and apple rings in the dish in overlapping lines. Dot spoonfuls of the leftover caramel here and there, leaving bits of apple poking out. In a jug, whisk the eggs, milk, cream, vanilla extract and 1 tbsp sugar. Pour the mixture over the brioche and apples, making sure it's all well covered, then wrap in cling film. Set aside for at least 30 mins, or overnight, in the fridge.

3 Heat oven to 170C/150C fan/gas 3. Uncover the pudding and scatter with the remaining 1 tbsp sugar. Bake for 45-50 mins until the top is golden and the custard has set. The caramel should be bubbling around the edges and the pudding puffed up. Serve with vanilla ice cream, if you like.

PER SERVING 831 kcal • fat 37g • saturates 21g •
carbs 105g • sugars 70g • fibre 2g • protein 18g • salt 1.3g





Culinary **TRADITIONS**

Staying true to his family's culinary roots, English-born chef Michel Roux Jr. is known for his work at La Gavroche in London – and has two Michelin stars to prove it. The restaurant, which was opened by his celebrated father, chef Albert Roux in 1967, has been since headed up by Michel Roux Jr. for over 25 years, and to this day is recognised as one of the city's finest French restaurants known for its consistent delivery. From judging appearances on MasterChef, to writing acclaimed cookbooks, everything about Roux Jr. exudes a passion for food. We caught up with him during his recent trip to the Middle East for Taste of Dubai. **By Sophie McCarrick**

Photographs SUPPLIED



With your father being a chef, did you know from an early age that you wanted to become a chef? Where did your culinary journey begin?

I can't really say there was a particular 'eureka' moment when I knew I wanted to be a chef, it's just something I'd always wanted to do. Honestly, I can't remember a time when I didn't want to be cooking. I think it's a very natural reaction to being surrounded by a family of chefs and being brought up in

kitchens. Some of my earliest memories are of my father cooking, and the smells of a kitchen. I was actually nearly born on our kitchen table! Being around cooking constantly at such a young age sparked a natural curiosity in me, in the same way it did for my daughter Emily, and she's now

a chef too! Neither of us were ever pushed into being chefs, it's just something we always wanted to do.

You've been in town for Taste of Dubai. What culinary delights did you cook up at the festival?

Roast pigeon with peaches, turnips and sage for my demonstration. Lovely, big, bold flavours but remarkably easy to replicate at home. In the cooking challenge, I cooked asparagus maitaise – simple, zesty, delicious!

What's your take on the Middle East's food scene? Where's your favourite place to eat here?

Before this trip, I'd never actually been to Dubai. I've always wanted to come but it's not been possible with my schedule before. But, I've seen and heard great things about the culinary scene in Dubai, and some of my chef friends are over here too.

There has been a lot of growth recently from celebrity chefs opening restaurants here in Dubai. Would you ever look at opening a concept here yourself?

Maybe one day in the future, but it's not something I'm considering at the moment. I take a lot of pride in the food that's served in my restaurant and to be able to ensure it's of a quality I'm happy to serve, I'd need to be right there in the kitchen. I'm focused on Le Gavroche, which is celebrating its 50th anniversary this year and will be keeping me busy, as well as my other London restaurants. You never know what will happen though, so maybe one day!

Of all the food capitals in the world, where's the best place you have been for its food?

There are so many wonderful cities in the world that are doing amazing things with food that it's hard to pick just one. If I absolutely had to, I'd probably say London. I am slightly biased, living there and running restaurants there, but it's made such a transformation over the past 50 years. Now, there's such a melting pot of culinary talents and it's a hub of international gastronomy – you could quite literally pick any cuisine in the world, and you'd be able to find somewhere serving it brilliantly.

Your daughter and father are both chefs too. Do you find culinary inspiration from each other, or are your styles very different?

Yes and no. I was definitely inspired by my father, and I'd like to think that my daughter was inspired by us both. We have all been trained in the classic French style, but each of us has



“Some of my earliest memories are of my father cooking, and the smells of a kitchen. I was actually nearly born on our kitchen table!”

interpreted that differently. My father is very classically French in his style, lots of cream and butter and deliciously rich food. My style is slightly lighter, a little more refined. My daughter Emily's is even more so, more modern and contemporary. Of course we do continue to take inspiration from each other but cooking is a very personal thing, and it's unique to everyone.

Who is the chef you admire most for their skill and technique?

There are so many chefs I've been inspired by, it's hard to pick one. A chef I've always found inspiring is Escoffier. He changed the face of British cuisine over a century ago, and put a love of great food at the heart of modern Britain. He brought glamour into the dining room and changed the way a professional kitchen works so dramatically. I still flick through his cookbook to this day.



Since opening in the 1960s, Le Gavroche's outstanding offering has been recognised through a plethora of awards, as well as earning two Michelin stars. What's the secret to continued success?

Le Gavroche is an independent family restaurant, and there are family values and traditions in the restaurant that you just can't replicate elsewhere. Aside from that, we stay true to our roots – we're known for classic French fine-dining and that's what our guests expect when they visit us. Culinary excellence and attention-to-detail is all part of the package, and we are only ever as good as our last service. You need to keep evolving, but also pay homage to where you came from. It's a fine balance.

What's the most rewarding part of your job?

Being able to greet my guests is one of the best parts of my job. I'm mainly based at Le Gavroche, so if I don't

have any meetings or events, I try to always be there in the kitchen so I can go out and greet every guest. I like chatting with them and hearing their feedback. It keeps things more personal, and sometimes it can really make someone's day.

For those looking to learn more about French cuisine, which region in France is best to visit for food?

There are so many! Léon is great for classic French food, and Provence is also wonderful – it's got a really beautiful countryside with a variety of wildlife which produces delicious lavender and honey. The wines are also superb. Provençal produce in general is of great quality, such as the lamb and seafood. I'd recommend a visit during truffle season, from November to mid-March.

When can we expect to see you in Dubai again?

I'm not sure, I'd love to return so watch this space!



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A unique experience

Escape on a ski holiday without the hassle or cost of air travel at Aspen Ski Chalets by Kempinski Hotel Mall of the Emirates. From sipping on hot cocoa overlooking the slopes, to indulging on international cuisines from various on-site eateries, we take a look inside one of Dubai's most exclusive staycation spots. **By Sophie McCarrick**

Where:

ASPEN SKI CHALETS BY KEMPINSKI HOTEL MALL OF THE EMIRATES, DUBAI

What's it like:

It could be 40°C outside, but you'd never know once inside Kempinski Hotel MOE's Aspen Chalet lobby, where the air feels almost icy, crisp and refreshing as you enter, and the light white and blue interiors add to the welcoming experience. It's a 'hotel within a hotel' concept that offers 15 impressive Aspen Ski Chalets overlooking Ski Dubai (as pictured above), plus five Aspen Pool Chalets, that face out onto a private pool deck. There's a range of room options available, including a breathtaking three-bedroom ski chalet, the two-bedroom ski chalet, duplex ski chalet, plus the single room ski chalet – catering to the needs of families and couples alike, and all equally as cosy as the other. Inside, you're greeted with exciting views of the ski slope and a warm cup of cinnamon-infused fruity tea, which reminded me of mulled wine – a perfect accompaniment for enjoying next to the fire (well, 'fake' fire, but nonetheless, it gives the room a lovely warm, wintry feel



– it even makes crackling noises like a real log fire would). The dark wood interiors are complemented by grey stone walls, furry rugs, huggable pillows and soft throws – it's all very charming and instantly transports you to a scene from Colorado's Rocky Mountains.

What's to eat? Kempinski Hotel MOE offers a range of culinary options, including a lively Spanish eatery called Salero Tapas & Bodega that serves up authentic bites from Spain, there's a lovely Levantine restaurant, Olea, plus a European-style lobby restaurant named Aspen by Kempinski – not forgetting room service, which is perfect for ordering and enjoying at the dining room table which overlooks the slope from the larger chalets. Every Thursday at Olea, the Levantine Linner event sees the restaurant come alive with cooking stations and street food trolleys. For

Dhs195 per person (non-alcoholic), Dhs245 (house beverages) or Dhs325 (sparkling), you can indulge on authentic bites from the saj corner or shwarma stand. There's also vibrant live music every night (except Mondays) at Olea from 8 – 11pm, and shisha available on the outdoor terrace. Meanwhile, down at Salero Tapas & Bodega, the party gets going on Wednesdays at flamenco night between 8 and 10pm when the restaurant shakes things up with a guitarist and traditional Spanish singer. Or, visit on a Friday for the fiesta brunch that sees fiery flamenco dancers entertain the restaurant while tapas and sangria are served. The brunch is priced at Dhs295 (unlimited Spanish beverages and soft drinks), or Dhs350 (house beverages), and children from five to 12 years dine for Dhs125, while children under five are free. In terms of 'must-try' dishes, the gambas al ajillo (sauteéd

shrimps in garlic and chilli), paella, and the Iberian delicatessen platter were deliciously cooked. And if you're heading for a drink, don't miss the 50% off selected drinks Happy Hour every day at Salero from 4 – 7pm and from Saturday to Wednesday from 11pm to 12am. For breakfast and lunch, Aspen café has multiple promotions on offer. For just Dhs48 per person, enjoy a Parisian breakfast of coffee or tea with a wide selection fresh bakes. Or, head down for a pristine Afternoon Tea experience that's served 3 – 6pm daily. For Dhs150 each or Dhs280 per couple, the package includes two hot beverages each, accompanied by a menu that goes from savoury – baby shrimp cocktail and avocado tarts – to sweet – praline chocolate éclairs and berry cheesecake. As a guest of the Aspen Ski Chalets, you'll also be granted access to the Executive Lounge, where you can delight in breakfast, lunch and afternoon tea options, plus more.

Bottom line: An extremely unique offering – not just in Dubai, but worldwide. Service is second to none and the experience leaves you feeling refreshed and as if you've travelled to cooler climates. It's a special staycation to enjoy with your loved one or the family. And, I don't know about you, but I know where I'm hoping to check-in to this Christmas....

Get in touch: For more information or to make a hotel or restaurant reservation, please call 04-3410000 | E-mail reservations.malloftheemirates@kempinski.com | See kempinski.com/en/dubai/mall-of-the-emirates/



FRESH FLAVOURS

Things heat up in SCAFA's kitchen as ten of the UAE's finest pastry chefs go head to head in a mystery box cook-off, to take home the title 'Taste New Zealand Chef of the Year 2017' and a gourmet trip to New Zealand

Last month, 10 professional chefs from restaurants and hotels across the UAE came together at SCAFA (School of Culinary and Finishing Arts) in JLT, to battle it out in the Seafood Heat of Taste New Zealand's Chef of the Year Competition 2017.

Made up of three live cooking heats – seafood, meat and poultry – the competition provides an opportunity for chefs to create dishes using a range of fresh New Zealand ingredients.

The judging panel for the Pastry Heat comprised industry leaders including chef Reif Othman from PLAY Restaurant & Lounge, chef Bobby Griffing from CATCH Dubai, and BBC Good Food Middle East's editor, Sophie McCarrick.

From each heat, two winners will be selected by the judging panel. The top six finalists will then compete in a final later this year, with the winner crowned as Taste New Zealand 2017 champion at The Pro Chef Awards on November 6 during a glittering gala dinner at The Habtoor Grande Resort & Spa. The prize? A once in a lifetime return trip to New Zealand to experience the best of New Zealand's food and beverage first hand.

BBC Good Food Middle East would like to thank all 10 chefs who participated in the Taste New Zealand Competition! We look forward to revealing who the winner is in November – best of luck to everyone!



SEAFOOD HEAT WINNERS:

ROUND 1



Chef Salvador Carrillo
Le Royal Meridien Beach Resort & Spa

ROUND 2



Chef James Knight-Pacheco
Vida Downtown Dubai



Text by SOPHIE MCCARRICK | Photographs by Maksym Porieckin



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Fish & chip pie

Hearty homemade pie meets traditional British takeaway for a doubly comforting supper

recipe CASSIE BEST photograph CLARE WINFIELD

SERVES 6 PREP 45 mins COOK 1 hr 5 mins EASY

3 eggs (at room temperature)
50g butter, plus extra to serve
2 tbsp rapeseed oil, plus a drizzle
2 onions, chopped
50g plain flour
600ml milk
small bunch flat-leaf parsley
6 small cornichons (about 2 tbsp), rinsed and finely chopped
1 tbsp capers, rinsed and finely chopped
1 lemon, zested and juiced
800g floury potatoes, such as Maris Piper
600g skinless and boneless haddock, cut into chunks
1 tbsp malt vinegar
200g frozen peas

1 Boil the eggs for 7 mins, then plunge straight into cold water and set aside to cool.
2 Melt the butter in a large saucepan and add the oil and onions. Cook for 5 mins or until soft. Stir in the flour for 1 min to make a paste, then add the milk bit by bit, stirring as you go, to make a smooth sauce the consistency of double cream. Add the parsley, cornichons, capers and lemon juice, and season to taste.
3 Heat oven to 200C/180C fan/gas 6. Peel the potatoes, cut into chips, put in a pan of water. Bring to a simmer, cook for 2 mins, then drain – the potatoes should still hold their shape. Leave to steam-dry for 5 mins.
4 Spread half the sauce over the base of a large shallow casserole dish (ours was 30cm). Scatter the fish on top, peel and quarter the eggs, and add these too. Top with the remaining sauce. In a bowl, toss the chips with the vinegar, a drizzle of oil and some seasoning. Scatter over the pie and bake for 40 mins until the potatoes are golden.
5 Meanwhile, cook the peas in a pan of boiling water for 2-3 mins, then drain and mash lightly with a knob of butter and the lemon zest. Serve alongside the pie.

GOOD TO KNOW low cal • fibre • 1 of 5-a-day
PER SERVING 446 kcal • fat 17g • saturates 7g • carbs 40g • sugars 10g • fibre 6g • protein 30g • salt 0.6g

Food styling ELLIE JARVIS | Styling WEI TANG





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test kitchen

Expert tips and reviews from **Barney Desmazery** to help you become a better cook

CHEF SWAPS

Wasabi for horseradish

Back when sushi seemed exotic, wasabi was described as Japanese horseradish because both plants have a strong, nasal-clearing, mustard flavour that pairs well with oily fish.

Wasabi is best served with sushi, but can be used instead of horseradish to add a kick to mash, mayo or dressings. Fresh wasabi is rare in a lot of supermarkets but you can add the powder (which you mix with water), or pre-mixed tubes, straight to foods.

Recipe photograph PETER CASSIDY | Food styling MYLES WILLIAMSON | Styling LUIS PERAL | SHUTTERSTOCK

YOUR WEEKEND CHALLENGE

Salt & vinegar seasoning

Ever wondered why salt & vinegar crisps aren't soggy? The secret is in this seasoning, which works well with chips, fish, prawns, kale, vegetable crisps or anything battered and deep-fried. Use this salt to season our 'fakeaway' fish & chip recipe on p66 or Emma Freud's salt & vinegar crisp sandwich on p55.

We've used malt vinegar for an authentic chip shop flavour, but you can use any type you want. Apple cider vinegar is a delicious seasoning for roast pork, and red wine vinegar is beautiful with beef. If you get a taste for this seasoning, you can make it in much bigger batches.

SERVES 20 PREP 5 mins plus drying out NO COOK

**6 tbsp fine sea salt
3 tbsp vinegar (we used malt)
1 tbsp cornflour**

Put all the ingredients into a small bowl and use a wooden spoon to mix into a paste. Scrape the paste onto a baking tray and leave it uncovered at room temperature for 24 hrs until hardened. Use a fork to break up the hardened mix into a coarse powder. Will keep in an airtight container for up to two months.





PICK THE PERFECT...

Fish slice

Call it what you will – fish slice, pancake flipper, egg turner, wide spatula – to live up to its ‘fish slice’ name, it needs to be bendy and fine-edged enough to curve under and lift a piece of fish or fried egg, as well as sturdy enough to prise sticky roast vegetables from a tin.

I’ve always trusted the slightly rusty, melted-handled one that I ‘borrowed’ from my parents. But as a lot of my pans are now non-stick, I’ve upgraded to this flexible slotted version. It’s the right width for turning everything from a thin strip of salmon to a large crêpe.

The wide slits mean oil drains back into the pan rather than being carried onto the plate. It won’t scratch non-stick surfaces and is dishwasher-safe.

Judge slotted turner for non-stick pan, Dhs35, amazon.com.



COOKING CLASS FOR KIDS AT TOP CHEF STUDIO

Get the children involved in the kitchen from an early age – it’s time to learn and explore. Create joyous and proud memories for your little ones at Top Chef Studio on Jumeirah Beach Road, where cooking classes each week

challenge kids with preparing two simple yet delicious sweet recipes and one smoothie (or milkshake), during an active, fun-filled 90-minute cooking session. The Mini Chef class caters to groups of two to 10 children. For children seven to 12 years of age, the class costs Dhs150 per child, and includes two sweet courses and a smoothie or milkshake. For more information visit: topchefdubai.com.



ASK THE EXPERT

With food costs and waste reduction in mind, we asked master baker Paul Hollywood how to keep bread fresh

A Don’t put bread in the fridge – it will go stale twice as quickly, as the cool environment draws moisture from it. Keep it at room temperature, unless you want to freeze it, in which case I’d wrap each slice in cling film so it’s easier to defrost, or put the frozen slices straight in the toaster.

If you keep your bread in a bag, use one that allows it to breathe, like a cloth shopping bag. Plastic makes bread sweat, and it will lose its crust. An old-fashioned bread bin is ideal if you have the space for one in your kitchen.

HOW TO EAT

Pomegranate

You can simply release the seeds by submerging the cut pomegranate in water and giving it a good thwack (see the video at bbcgoodfoodme.com). Try this if you want to eat it as a piece of fruit:



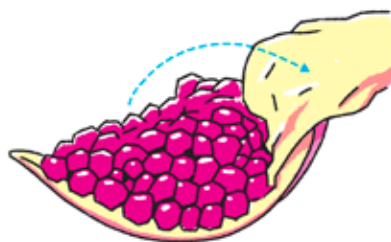
1 Tunnel out the flower top of the fruit and trim away the bottom.



2 Score along the six natural ridges where the segments of the fruit are.



3 Use your fingers to prise apart the segments – do this over a bowl to catch any stray seeds.



4 Pull away the main bits of pith. You can now bite into the segments or separate the seeds. Remember – pomegranate juice stains, so be careful!

ESSENTIAL KIT

Homemade marmalade

Citrus fruit is in season and if you're planning to tackle marmalade for the first time, these pieces of equipment and ingredients will make it easier



Seville oranges are full of pectin and set better than other citrus fruits. As they are unwaxed, they tend to dry out, so use or freeze them quickly. Choose oranges that are firm and heavy.



A **jam funnel** has a wide mouth to fit jars and helps to prevent spillages of very hot marmalade. If used deftly, it will also keep the outsides of the jar clean.



A **sharp knife** is essential to slice the peel – you'll be there all day otherwise. This Robert Welch knife sharpener is easy to use if you're wary of a knife steel. The ceramic wheels guide the blade into making the right angle.

Granulated sugar works just as well as sugar with added pectin (which sets faster) or preserving sugar (which leaves less scum on the surface of the liquid). Warm the sugar before adding it so it dissolves easily.



Wax discs save you cutting circles of baking parchment. If you put a disc on top of the hot marmalade, it will melt and seal, and prevent condensation from forming.



KEY SKILL

Melting chocolate

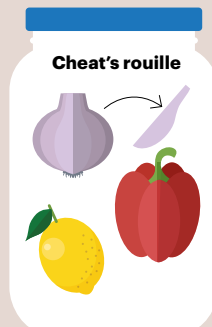
It's worth investing in a digital thermometer to help you get a beautiful silky results when melting chocolate. Chop the chocolate into small pieces and put half in a bowl over a pan of barely simmering water. Make sure the water doesn't touch the base of the bowl as the chocolate will heat up too much, causing it to seize and become grainy.

Never cover the bowl – this can create condensation, again causing it to seize. Stir the chocolate occasionally until melted and smooth, ensuring it doesn't go over 45C. Gradually add the rest of the chocolate, stirring continuously, until everything is melted and glossy.



12 easy mayo makeovers

From grilled steak to homemade fish & chips, the right mayo makes the dish. Add just three ingredients to 100ml of mayo and serve with our suggestions.



Do you really need to... rest batter?

Many recipes for pancakes and Yorkshire puddings say you should let the batter rest before cooking. Chefs disagree not only on whether a batter needs to stand at all, but also on how long for (some say as little as half an hour, others suggest overnight), and on what resting does. Does it make the batter lighter? Thicker? Help it to rise?

Anna Lawson, made two identical batters for pancakes and Yorkshire puddings by following highly rated recipes from bbcgoodfoodme.com. For both the pancakes and the Yorkies, Anna rested one batter overnight and made the other just before cooking to see if there was a difference. To ensure the test was fair, only the resting times were changed – the methods, temperatures and cooking times were kept the same.

First up, pancakes Our testers were hard-pressed to find any difference between the rested and fresh batters, but agreed that the freshly made pancakes were slightly lighter and airier.

Next, the Yorkies Again, the testers didn't notice much difference, but those made with the rested batter were more uniform in size and shape, and tasted less eggy.

Verdict If you want to get ahead and make the batter beforehand, fine, but leaving it to the last minute won't affect your recipe. Note: this only applies to crêpe-style pancakes. American pancake batter contains a raising agent and should be cooked as soon as it has been made.

HOT HACK Leftover pancake batter makes good Yorkshire puddings and toad-in-the-hole, and vice versa!



ON TEST

Non-stick frying pans

Barney Desmazery and features editor **Natalie Hardwick** rate kitchen kit each month. Find more reviews online

**star
buy**

BEST ETHICAL CHOICE

GreenPan Venice Pro, Dhs207, greenpan.com

Most modern non-stick coatings are free from toxic chemicals, but Greenpan's Thermolon ceramic coating is worth shouting about. It is free from perfluorooctanoic acid (PFOA) – a man-made chemical that is traditionally used as a non-stick coating and has

been linked to adverse health effects. Happily, this pan also has excellent non-stick credentials, it is good value for money and it cooks evenly too.



HOW WE TESTED

We fried eggs and pancakes without oil. Pans that claimed to be dishwasher safe were run through a cycle and then used again. Each pan was dropped from waist height onto a hard floor to see if it dented or buckled.

WHAT WE LOOKED FOR

A resilient non-stick coating

At some time or another, you will accidentally scrape a metal utensil on the non-stick surface, so you want to be sure that the coating is tough. If it scratches after one mistake, that doesn't cut the mustard. We also looked for innovations in coating technology.

Minimal cleaning required

Even if the instructions say the pan can be put in the dishwasher, to preserve the life of the non-stick coating you'll really need to wash up by hand. So, we were looking for a pan that needed minimal cleaning and no scrubbing, to protect the surface for as long as possible.

A good handle

Ideally, the handle should be riveted. We also looked for handles free from dirt traps and those that wouldn't get too hot to hold.

Oven friendly

Our favourite pans could be used in the oven as well as on the hob.

BEST BLOWOUT

Scanpan CTX, Dhs545, inthehaus.co.uk

Danish cookware titan Scanpan excels in pans with excellent non-stick qualities that last. This ceramic pan is sturdy but still lightweight, with a well-shaped, comfortable handle. It survived the Good Food drop test, despite being one of the lighter pans we tried.



BEST FOR OVEN COOKING

SKK Titanium 2000 Plus, Dhs408, divertimenti.co.uk

Barney's had this cast aluminium pan for years and swears by it. It has a wide, flat surface area so you can cook a lot at the same time, plus it's nice and solid. The detachable handle means it can be used in the oven, and the coating is effective. However, it doesn't work on induction hobs.



BEST BUDGET

Colour change ceramic coated pan, Dhs60, towerhousewares.co.uk

Perfect for beginner cooks, the pan's base changes colour when it reaches the correct temperature. The ceramic coating means that barely anything sticks to it, and the manufacturer boasts that its non-stick Cerasure technology means that you use less oil when cooking. A bargain buy.



BEST MID-RANGE

Hard anodised pan, Dhs184, lakeland.com

If you're happy to buy cheaper cookware and replace it periodically, then this is a great pan. It's lightweight and has a curved handle that stays cool even when the pan is extremely hot. It's triple-coated in Teflon®, which suggests longevity, although our eggs caught a little compared with more expensive pans.



STEP BY STEP

Canelés

Dominique Ansel shows us how to make perfect canelés in the Good Food Test Kitchen

photographs DAVID COTSWORTH



Following the success of his bakeries in New York and Tokyo, French-born pastry chef Dominique Ansel made his UK debut last year when he opened on Elizabeth Street in London's Belgravia (dominiqueansellondon.com). The man who created the Cronut (a croissant-doughnut hybrid) also serves magic soufflés, cookie shots and frozen s'mores alongside classic patisserie. [@dominiqueansel](https://www.instagram.com/dominiqueansel)

Canelés de Bordeaux

A canelé is a cork-shaped pastry from Bordeaux, which has a caramelised crust and a soft middle. Making them is proof of the cook's patience and dedication. You have to wait 24 hours for the gluten to rest, so that the canelés rise straight up. Some creations demand effort to achieve perfection. Next time you want to show you care, skip the flashy dinner: nothing says 'I love you' like a perfect canelé. Season the moulds and make the batter the day before baking. The batter can be kept in the fridge in an airtight container, with cling film pressed directly onto the surface, for up to 5 days.

MAKES 16 **PREP 25 mins plus overnight resting** **COOK 55 mins**
A CHALLENGE

470ml full-fat milk
50g good-quality French unsalted butter
½ vanilla pod, split lengthways and seeds scraped out
230g granulated sugar
1 medium egg and 2 medium egg yolks, beaten
50ml dark rum
120g plain flour
beeswax (available from amazon.co.uk), melted, to grease the moulds (if they are copper)

1 Make the batter a day in advance. Put 160ml milk, the butter, the vanilla pod and seeds, and 20g sugar in a medium saucepan and bring to a simmer over a medium heat. Remove from the heat and let cool to about 38C or until lukewarm to the touch – too cool and the butter will congeal, too hot and the eggs will start to cook.

2 Whisk in the egg mixture until incorporated, then mix in the rum and the rest of the milk.

3 Mix the flour, remaining sugar and ½ tsp salt together in a bowl. Whisk in the liquid in thirds, scraping down the sides and bottom of the bowl between additions. Avoid over-whisking: too many air bubbles

will result in dry canelés. The batter should have the same consistency as double cream.

4 Strain the batter through a sieve into an airtight container. Press cling film directly onto the surface of the batter to prevent a skin from forming. Close the lid tightly and chill in the fridge overnight to rest the batter.

5 Heat oven to 230C/210C fan/gas 8. Warm eight (or 16 if you have them) 5cm canelé moulds on the middle shelf in the oven for 5-10 mins. This helps to give the canelés a crunchy, caramelised exterior.

6 Brush the moulds with a thin layer of melted beeswax (too much will cause the mixture to spill out during baking). Wring the cling film of any mixture that sticks to it, then gently mix to recombine ingredients that may have settled overnight. Do not overmix, or you risk incorporating too much air. The more uniform the batter, the better the final product.

7 Fill each mould with batter. Be sure to leave 0.5cm at the top – when the canelé bakes, it will rise slightly and then sink, so it is important to account for this.

8 Put the moulds on a baking tray and bake on the middle shelf for 10-15 mins. Rotate the tray by 180 degrees, reduce oven temperature to 180C/160C fan/gas 4 and bake for 30-35 mins. (Baking time can vary depending on your oven.) Keep an eye on the canelés' colour during the final mins to avoid over- or under-baking. The bottom should be a deep maple syrup colour.

9 Remove the canelés from the oven, let sit for 10 mins, then turn the moulds upside down and gently tap the base until the canelé drops out. Cool completely before serving.

PER CANELÉ 147 kcal • fat 5g • saturates 3g • carbs 21g • sugars 16g • fibre 3g • protein none • salt 0.2g



Made some canelés? We'd love to see your photos – tag them on Instagram #bbcgoodfoodme



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WIN!

A 2-night stay for 2 at Al Ain Rotana, worth Dhs5,000!

Win a special two-night stay at Al Ain Rotana in the exclusive Falaj Suite with breakfast and dinner for two at Zest Restaurant.

Located in the heart of Al Ain city, a few minutes away from all city facilities and attractions sites, Al Ain Rotana is a five-star hotel that comprises 242 units varying from rooms, studios, suites, chalets and villas offering variety of options for individuals or families for business, long term or weekend travellers.

Winner of this competition will be invited to indulge in the tranquillity of the exclusive Falaj wing. Enjoy exclusive access at Falaj pool, private underground parking and view of enchanting gardens.

Al Ain Rotana takes pride in presenting its six restaurants and bars, each with its own unique ambience, service and cuisine. Zest is the all-day dining restaurant serving international and traditional cuisine, Min Zaman is the Lebanese restaurant with Arabic entertainment, then there's the world famous Trader Vic's, a French-Polynesian restaurant

offering exotic cuisine and signature cocktails from South Seas. Furthermore, Atrium the lobby café, offers a selection of coffee and tea where you can relax while listening to live piano performance, and at Aquarius the pool bar and Moodz lounge bar you'll find the resident DJ performing.

Awarded at the esteemed World Luxury Spa Awards, in 2014 and 2016 - Zen the spa at Rotana consists of eight individual treatment rooms, a couple suite, and separate relaxation rooms for female and male, saunas, steam rooms, plunge pool and Hammam.

All these facilities combined together create the right mixture to satisfy the weekend travellers seeking peace and tranquillity in Al Ain Rotana as its famous for being a weekend destination to escape the big cities and enjoy a relaxing weekend.

The prize draw for a two-night stay for two at Al Ain Rotana will be made at the end of April 2017. Prize certificate cannot be exchanged for cash, is not transferable, is not for resale. Booking in advance is required and subject to availability.

Log on to bbcgoodfoodme.com

to enter this competition and simply answer this question:

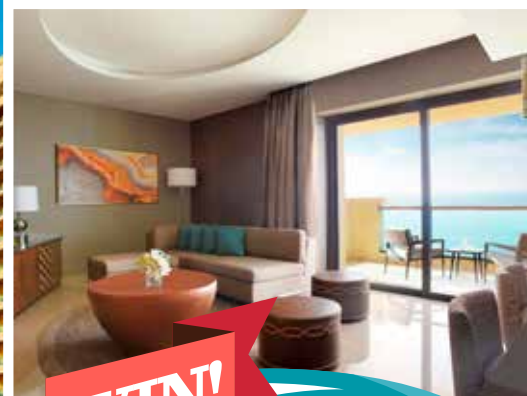
What is exclusive to Falaj wing guests? A) pool access. B) underground parking. C) exclusive pool access and private underground parking.

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*Terms & conditions apply. Flights are not included in this prize. Employees of CPI Media Group are not eligible to enter. Winners will be selected on random basis from correct entries.

Competition



WIN!

A 1-night stay at Fairmont Ajman with breakfast at Spectrum for 6 guests, worth Dhs5,500!

Win a night's stay at Fairmont Ajman in a luxurious three-bedroom corner suite with breakfast buffet at Spectrum for six guests!

Surrounded by the turquoise waters of the Arabian Gulf and just 30 minutes from the glamour of Dubai, Fairmont Ajman promises a gentler pace and luxurious services. The property features 252 guestrooms and suites, including two double-storey penthouses, a grand ballroom offering panoramic sea views, outdoor leisure activities with a 200 meter stretch of pristine beachfront, as well as eight dining facilities, a fitness center and spa.

The Three-Bedroom Corner Sea View Suite is among some of the most spacious suites in the Emirate.

Highlighted by unobstructed and breath-taking views of the Arabian Gulf as far as the eye can see, a large balcony with ample outdoor seating to unwind in private, and king size beds in two guestrooms and Double beds in the third.

Bearing the same name as the legendary restaurant that once resided at Fairmont Dubai, Spectrum is the star of Fairmont Ajman's culinary line-up. Designed as a multi-faceted open kitchen, this venue offers cuisines from all over the world including European, Middle Eastern, Asian, Indian, and Japanese.

The prize draw for the luxurious stay at Fairmont Ajman for six will be made at the end of April 2017. Booking is subject to availability and transportation to Ajman is not provided.

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to enter this competition and simply answer this question:

Which restaurant is the star of Fairmont Ajman's culinary line-up?

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WIN!

A 2-night family stay at Fujairah Rotana Resort & Spa, worth Dhs7,500!

Win a special two-night family stay at Fujairah Rotana Resort & Spa!

Nestled between the glistening shores of the Indian Ocean and the magnificent Hajar mountain range, the five-star Fujairah Rotana Resort & Spa is a true retreat for guests seeking the ultimate getaway, from fun-filled family vacations and relaxed group stays to romantic breaks for couples. Swaying palms, picturesque water features, lush green gardens and a pristine sandy beach create a tranquil setting for this resort haven on the Fujairah coast.

All 250 rooms and suites are designed with comfort and relaxation in mind, reflecting the casual atmosphere of this palazzo-style resort with its sun-washed terraces, balconies and manicured gardens.

The tempting collection of six diverse casual-dining options includes the Waves Beach Restaurant and the Tropicana sunken pool bar, while secluded beach and garden spaces play host to a range of events, from weddings and private parties to team-building and al fresco meetings. All venues can be customised to suit the occasion, with three flexible indoor meeting rooms and a spacious ballroom.

Promising fun and relaxation, resort facilities include two swimming pools, the Flipper's Kid's Club, Zen the spa at Rotana with eleven treatment rooms, Bodylines Fitness & Wellness Club, and a private beach, home to an exciting range of activities, from beach volleyball to PADI-certified diving and water sports.

The prize draw for a special family stay at Fujairah Rotana Resort & Spa will be made at the end of April 2017. Prize certificate cannot be exchanged for cash, is not transferable, is not for resale. Booking in advance is required and subject to availability.

Log on to bbcgoodfoodme.com

to enter this competition and simply answer this question:

What is the name of Fujairah Rotana Resort & Spa's beach restaurant?

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COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs.



WIN!

A NIGHT'S STAY IN A DELUXE ROOM FOR 2 AT SHERATON GRAND HOTEL, DUBAI, WITH FRIDAY BRUNCH AT FEAST! WORTH DHS1,658
Delight in a one-night stay for two adults at Sheraton Grand Hotel, Dubai in a spacious Deluxe Room

including a journey of 101 flavours at Feast's Friday Brunch! As soon as you enter Feast your senses will be captivated by the flavoursome aromas of the delicious signature dishes, cooked in lively open kitchen stations and tailor made with perfectly paired beverages while the lively band keeps you entertained. Make sure you save room for dessert as Feast offers an abundance of sweet endings. Feast's youngest guest's will also get to enjoy their own journey around the world, with authentic dishes using only the highest quality ingredients.



WIN!

A DINING VOUCHER FOR FAMOUS DAVE'S LEGENDARY PIT BBQ! WORTH DHS300

Famous Dave's hand rubs their BBQ meat with spices, then slow smokes them in a pit of smoldering hickory. This is time-honored cooking, the traditional way used by champion pit-masters down in the Deep South. Famous Dave Anderson is the most awarded Pitmaster in history – a true originator blessed with a great sense of taste and a passion to create only the best of the best. Even among BBQ champions, Dave is recognized as the authority on the art of cooking with smoke and flame. One can enjoy specially crafted BBQ menu ranging from Texas-styled Beef Brisket, Famously Fried Chicken, Beef Short Ribs, Cedar-planked Salmon, Smoked Rack of Lamb, Dave's Brisket Burger, Heavenly Bread Pudding or Down-home Banana Pudding. Locations: Abu Dhabi Mall – Al Wahda Mall, Abu Dhabi & Riverland, Dubai Parks & Resort.



WIN!

AN ONLINE VOUCHER TO SPEND AT KOITA! WORTH DHS500

Koita is giving one lucky winner Dhs500 worth of delicious milk which is made from very happy cows in Italy! Why not try Koita new Soy Milk, Organic Skim or Lactose-free Milk that have just hit the shelves.



WIN!

A TABLE FOR 4 AT THE TAP HOUSE BRUNCH WITH WELCOME DRINK! WORTH DHS900

The Tap House, the newest social beachfront bar and restaurant hangout at Club Vista Mare is giving you the opportunity to win a table for four at its recently launched 'Brunch at The Tap'. Enjoy a 3-course brunch menu including a welcome drink and sample some of The Tap House favourites in a relaxed atmosphere, and the best terrace in town.



WIN!

A BEACH AND POOL PASS FOR 2 WITH MOCKTAILS AT WALDORF ASTORIA RAS AL KHAIMAH! WORTH DHS500

Access to the resort's adults-only and family pool with swim-up bar and 350 meter stretch and pristine private beachfront. Waldorf Astoria RAK is a charming beach-front resort surrounded by desert, mountains and sea, only 45 minutes from Dubai International Airport. Located in the peaceful Emirate of Ras Al Khaimah, the Waldorf Astoria is ideal for leisure getaways and showcases world-class service, stylish signature restaurants and palatial accommodation.



WIN!

THE ENTERTAINER FINE DINING 2017 APP! WORTH DHS495

There's nothing better than a luxury meal, unless it's two luxury meals for the price of one! Packed with fantastic offers of Dubai's best restaurants, the Entertainer Fine Dining App has quickly become an essential for foodies in the region and now you have the chance to get your hands on it for free. Featuring over 1,000 Buy One Get One Free offers, the Entertainer Fine Dining App opens the door to high end restaurants and up market bars, including renowned names such as Asia Asia, El Sur, The Meat Co. and Al Iwan in the Burj Al Arab. The 2017 version showcases amazing new inclusions such as Bread Street Kitchen & Bar, Yuan and Toko Dubai as well as over 500 Buy One Night Get One Free at hotels across the Middle East, Asia and Africa.



WIN!

A TEA-TREMENDOUS AFTERNOON TEA AT SOFITEL DUBAI DOWNTOWN! WORTH DHS199

Served in beautiful birdcage-like presentation stands, the afternoon tea is available in the newly refurbished lobby area. Starting with a glass of date-infused bubbles to cleanse the palate and strawberries with whipped cream, guests will be presented with a selection of sandwiches including smoked salmon with matcha green tea jam; tomato, mozzarella and touareg tea jam; red fruit tea jelly and foie gras and lapsang souchon tea jam with smoked duck. Ahead of the sweets, peach ice tea sorbet will refresh guests before a vast range of tempting items including lemon madeleines, pecan nut financier and signature green tea macaroon religieuse are served. Rounding off the occasion, will be raisin and Earl Grey tea scones served with chocolate drops, clotted cream, lemon curd and blueberry violet jam.



To be in with a chance of winning these prizes, visit our competitions page on www.bbcgoodfoodme.com, or simply scan this QR code with your mobile to go directly to the website, and answer the simple questions.

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